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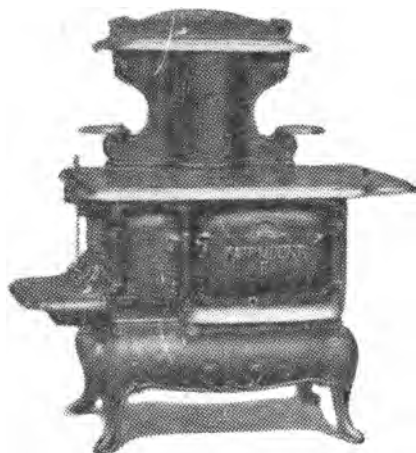
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FOREWORD.

THE KIMBALL CLASS in offering to their friends the public this Cook Book, do it as a contribution to the modern crusade for pure food and better cooking; for we know that these result in more robust health and stronger bodies with which to perform life's duties, its tasks and its strains, and meet them with cheerfulness, patience and endurance.

The Kimball Class recognizes that its ministry pertains alike to the things that develop the body, mind and spirit. We invite all to join us in our work.

Many thanks are extended to all who in any way contributed toward this book in giving advertisements, money, recipes or time.

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BY THE
KIMBALL CLASS

WILL SCHLESINGER

Presented to
Miss Rose H. Fetterolf.
By the
Grimball Class
of the
INDEX. Dudley St. Baptist
Bible School.
Boston.

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kingdom, a child's paradise, and
a woman's world."

Bread, Rolls and Muffins.

Bread.

Sift 2 quarts flour into mixing pan with 1 tablespoonful sugar and 1 dessert spoonful salt. Into this rub 1 good tablespoonful lard. Into center of pan put 1 pint warm water, then 1 pint luke-warm water. Dissolve a yeast cake in $\frac{1}{2}$ cup luke-warm water and add to mixture. Stir ingredients well together, adding more flour and stirring until stiff. Then knead with hands adding more flour and mix until smooth. Let rise over night, in the morning grease hands with lard, mold into loaves and let rise in pans until twice the original size. Bake in moderate oven one hour.

E. H. GLIDDEN.

Biscuit.

1 quart flour sifted twice	2 rounded teaspoonfuls cream
1 rounded teaspoonful soda	tartar
1 teaspoonful salt	1 tablespoonful lard

Mix soft with sweet milk, cut and bake in a hot oven.

A. E. NOWELL.

Astor House Rolls.

Into 1 pint sweet milk, boiled, put 1 lump butter size of an egg while mixture is warm, 2 tablespoonfuls sugar, little salt, $\frac{1}{2}$ yeast cake. When light mold 15 minutes. Allow it to rise again and cut into round cakes, spread each half with

Knox Gelatine makes a transparent, tender, quivering jelly.

butter and fold over the other half, put into pans, and when light, bake in a quick oven.

MRS. ANNETTE LAWSON GRAY.

Cooking School Rolls.

FIRST BATTER.—1 yeast cake dissolved in $\frac{1}{4}$ cup warm water, 1 large coffee cup scalded milk, warm; $1\frac{1}{2}$ cups flour. Let rise in a warm place about two hours, or until foamy.

SECOND.—Into this batter put $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup butter, 1 egg; add flour until quite stiff and knead well. Set to rise as any wheat bread.

THIRD.—When the dough is raised place on board and roll out about $\frac{1}{2}$ inch thick. Spread with butter, roll up (like jelly roll) and cut off $\frac{1}{2}$ inch thick. Place in pans; do not crowd. Wet the top with milk when raised; bake in quick oven about twenty minutes.

MRS. CHAS. L. PAGE.

Salad Rolls.

2 cups milk, scalded	2 tablespoonfuls butter
2 tablespoonfuls sugar	$\frac{1}{2}$ teaspoonful salt
1 yeast cake	5 or 6 cups flour

Mix stiff and knead until smooth, and let rise until double. Knead and shape into rolls. Rise until light. Bake 12 to 15 minutes in a hot oven.

MRS. PERKINS.

Delicious Rolls.

One pint milk scalded and cooled with 2 tablespoonfuls sugar, 1 tablespoonful melted butter, $\frac{1}{2}$ teaspoonful salt, 3 yeast-cakes dissolved in one cup luke-warm water. Work in enough flour to knead well. Take out on moulding board, knead 20 minutes. Divide in 2 parts for convenience, spread thickly with butter, cut out, fold edges over, press together.

Knox Gelatine is economical—two quarts in each package.

Put in the pans they are to be baked in, raise in hot weather about $2\frac{1}{2}$ hours, in cold weather about 4. You may think that you can taste the yeast cakes, but they cannot be detected. Press with knife handle before folding.

FERN DEMERS.

Rolls.

1 pint warm milk	3 pints flour
1 cup sugar	Butter the size of an egg
1 yeast cake	Salt

Let dough raise over night or until twice the amount.

By permission, F. P. JOHNSON.

Bran Bread.

2 cups wheat bran	1 cup white flour
1 cup sweet milk	$\frac{1}{3}$ cup molasses
$\frac{1}{2}$ teaspoonful salt	1 teaspoonful soda

Bake slowly 1 hour either in gem pans or a loaf.

V. F. BEALS.

Brown Bread No. 1.

1 cup corn meal	1 cup flour
1 teaspoonful soda	1 teaspoonful salt
$\frac{1}{4}$ cup molasses	$1\frac{3}{4}$ cups water

Steam 4 to 5 hours.

MAUD A. McLAUGHLIN.

Brown Bread No. 2.

2 cups Indian meal	1 cup flour
1 cup rye flour	$\frac{1}{3}$ cup molasses
1 teaspoonful soda	1 teaspoonful salt

Mix with cold water to a thin batter. Steam 3 hours.

By permission, ANNA B. ROGERS.

Use Knox Gelatine if you would be sure of results

Whole Wheat Bread.

One loaf. Take $\frac{1}{3}$ cup sugar, 1 teaspoonful salt, 3 cups whole wheat flour, enough scalded milk with $\frac{1}{3}$ of it water to make a thin dough, 1 yeast cake. Put sugar, salt and flour into bread-mixer, add liquid with yeast cake dissolved and stir three minutes. Let rise and bake in usual way.

MRS. A. E. CRANKSHAW.

Quick Graham Bread.

$\frac{1}{2}$ cup corn meal, scalded	$\frac{1}{2}$ cup molasses
1 small teaspoonful soda	1 teaspoonful salt
1 cup milk, sweet or sour	

Graham flour to thicken. Bake about $\frac{3}{4}$ hour.

MRS. A. E. CRANKSHAW.

Graham Nut Bread.

One cup Graham and 1 cup white flour sifted together, 1 teaspoonful salt, 4 teaspoonfuls baking powder, 3 tablespoonfuls white sugar, $\frac{1}{2}$ cup walnuts, cut fine, 1 cup milk. Sift dry ingredients twice, add nuts, then milk and bake in moderate oven 1 hour.

NELLIE A. LETTENY.

Rolled Oats Bread.

Mix 1 cup Quaker Oats with 2 cups boiling water, let stand till cool, then add 1 teaspoonful lard, 2 teaspoonfuls sugar, 2 teaspoonfuls molasses, a little salt $\frac{1}{2}$ yeast cake (first dissolved). Mix with flour till stiff dough. Let rise over night. In the morning knead, put in buttered pans, bake 1 hour. Makes 2 small loaves.

FLORENCE M. GREENOUGH.

My Husband's Johnny Cake.

Take 1 cup flour, $\frac{1}{2}$ cup Indian meal, 2 large tablespoonfuls sugar, 2 level teaspoonfuls cream tartar, 1 level teaspoonful

See that the name KNOX is on each package of gelatine you buy.

soda, salt. Put them all together in a sifter and sift thoroughly. Take 1 well-beaten egg, 1 cup sweet milk, add the egg and milk to the dry mixture, beat thoroughly, bake 20 minutes in hot oven.

MRS. LOTTIE D. WARREN.

Corn Cake.

1 cup flour	1 cup corn meal
1 egg	Butter the size of an egg
1 teaspoonful yeast powder	2 tablepoonfuls sugar
Salt.	L. W., per E. CHAMBERS.

Johnny Cake No. 1.

2½ cups, sweet milk	2 cups meal
1 cup flour	1 teaspoonful soda
1 teaspoonful salt	½ cup molasses

Melt 1 tablespoonful of lard and put in after the rest is mixed.
Bake in quick oven.

A. E. NOWELL.

Johnny Cake No. 2.

1 tablespoonful melted butter	¼ cup sugar
1 or 2 eggs	¾ cup milk
1 cup meal	1 cup flour
2 heaping teaspoonfuls baking powder.	1 teaspoonful salt

Mix in order given. If desired sour milk may be used and 1 level teaspoonful of soda in place of baking powder.

NELLIE A. LETTENY.

Nut Bread No. 1.

Four tablespoonfuls brown sugar, 1 egg, 1 scant teaspoonful salt, 4 cups flour, 4 teaspoonfuls baking powder, ½ cup milk, 1 cup chopped nut meats. Let rise ½ hour before baking and do not cut for 24 hours.

MRS. CLARA DURGIN.

Knox Gelatine comes in two packages—Plain and Acidulated.

Nut Bread No. 2.

2 cups graham flour	1 cup white flour
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup molasses
$1\frac{1}{2}$ cups milk (sweet or sour)	1 level teaspoonful soda
Salt	1 cup walnuts.

By permission, E. C. CHAMBERS.

Sour Milk Rusk.

2 cups sugar	$\frac{1}{2}$ cup butter
1 cup sour milk	2 eggs
1 cup raisins	1 teaspoonful soda
3 cups flour	Spice.

ELLEN A. GORNALL.

Old Fashioned Third Bread.

Scald one cup Indian meal with one pint boiling water. When cool add 1 pint cold water, $\frac{1}{2}$ cup molasses, mixing spoonful salt, 1 cup rye meal, 1 yeast cake dissolved in cup of water, white flour to make smooth enough to knead. Raise over night. Bake about one hour.

ANNIE C. ELLIS.

Breakfast Gems.

1 cup flour	$\frac{1}{4}$ cup sugar
1 heaping teaspoonful baking powder	$\frac{1}{2}$ teaspoonful salt
1 egg, well beaten	Small piece melted butter
	$\frac{1}{2}$ cup milk

Add sugar, salt and baking powder to flour, then add milk to beaten egg and this to dry mixture, then add melted butter and beat well. Bake about 20 minutes. This makes 6 gems.

ALICE TAYLOR MOSELEY.

Simply add water and sugar to the Knox Acidulated package.

Blueberry Muffins.

One egg, beaten with 2 tablespoonfuls sugar, $\frac{1}{2}$ teaspoonful salt, 1 cup milk. Add 4 level teaspoonfuls baking powder to 2 cups flour, mix. Add 1 tablespoonful melted butter, 1 cup blueberries. Bake in hot oven.

Mrs. PERKINS.

Corn Muffins.

2 cups corn meal	2 cups flour
2 cups sweet milk	2 eggs
3 heaping tablespoonfuls baking powder	2 tablespoonfuls butter melted
$\frac{1}{2}$ cup sugar	

Makes 18 muffins.

Mrs. W. L. MOODY.

Graham Muffins.

1 cup graham flour	1 cup white flour
$\frac{1}{4}$ cup sugar	Salt
1 cup milk	1 egg
2 teaspoonfuls baking powder	$\frac{1}{2}$ tablespoonful melted butter

Sift dry ingredients. Beat well the egg, and add to milk and butter. Combine. Bake in gem pans.

By permission, E. C. CHAMBERS.

Rice Muffins.

1 cup milk	$\frac{1}{2}$ cup melted butter
1 egg	$2\frac{1}{2}$ cups reliable flour
1 cup cooked rice	$\frac{1}{2}$ teaspoon salt

Bake 15 or 20 minutes.

Mrs. W. L. MOODY.

Twin Mountain Muffins.

$\frac{1}{4}$ cup butter	$\frac{1}{4}$ cup sugar
1 egg	1 cup milk
$2\frac{1}{3}$ cups flour	3 teaspoonfuls baking powder.

By permission, FLORENCE P. JOHNSON.

For dainty delicious desserts use Knox Gelatine.

Corn Gems.

1 tablespoonful sugar	1 cup white flour
1½ teaspoonful baking powder	½ cup Indian meal
	Pinch salt

Mix together. Now add 1 cup milk, 1 egg, beaten, 1 tablespoonful melted butter. Should be stiff enough to hardly run. Bake 20 minutes in greased pans.

FLORENCE M. GREENOUGH.

Oatmeal Gems.

Take 1 cup oatmeal, soak over night in 1 cup water. In the morning add 1 cup sour milk, 1 teaspoonful soda 1½ cups flour and a pinch of salt. Bake in hot oven ½ hour. A little melted butter improves them.

MRS. PERKINS.

Shredded Wheat Biscuit for Breakfast

Warm the biscuit in the oven to restore crispness,—don't burn,—pour hot milk over it, dipping the milk over it until the shreds are swollen,—then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

Shredded Wheat Biscuit with Strawberries.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

Knox Gelatine makes dainty desserts for dainty people.

Soups and Fish.

Baked Bean Soup.

2 cups baked beans	3 cups water
$\frac{1}{4}$ onion	$1\frac{1}{2}$ cups tomatoes
1 tablespoonful butter	1 tablespoonful flour

Salt and pepper.

Cook beans, onion, tomatoes in water 15 minutes. Rub through sieve, add butter and flour rubbed together, seasoning, cook 10 minutes.

MRS. PERKINS.

Celery Soup.

One bunch celery cut into dice, cover with cold water, cook until tender. Put through sieve and add 1 pint milk, salt and pepper. Thicken with 1 dessert spoonful flour, rubbed together with 1 dessert spoonful butter.

MRS. F. H. LETTENY.

Corn Chowder.

Cut into dice and fry until light brown, $\frac{1}{4}$ lb. salt pork. Into kettle containing 1 quart boiling water put 1 onion and 4 potatoes sliced. When nearly cooked add 1 can corn, salt and pepper, 2 cups milk and butter size of walnut.

MRS. F. H. LETTENY.

Mock Bisque Soup.

Thicken 1 quart milk with 1 tablespoonful cornstarch, and a large tablespoonful butter. When thoroughly cooked

Try Knox Acidulated Gelatine with the lemon flavor enclosed.

season with 1 teaspoonful salt and $\frac{1}{2}$ saltspoonful pepper. To $\frac{1}{2}$ can tomatoes which has been stewed till soft add $\frac{1}{2}$ saltspoonful soda, strain the tomatoes into the thickened milk and serve at once.

MRS. E. E. HANNAFORD.

Potato Soup. .

One quart milk, boil with $\frac{1}{2}$ onion (chopped), 1 stalk celery (chopped), salt and pepper. Add $1\frac{1}{2}$ cups mashed potato, 1 tablespoonful butter, $1\frac{1}{2}$ teaspoonfuls corn starch. Strain and serve hot.

MRS. PERKINS.

Tomato Bisque Soup.

Heat 1 quart milk in a double boiler. Take 1 tablespoonful butter in small saucepan, heat and add gradually 2 tablespoonfuls flour. Pour some of hot milk slowly on this thickening, and add to the milk. Heat 1 pint thin tomatoes into which has been put a pinch of soda. When the milk is beginning to thicken in the double-boiler, and just before serving the soup, add strained tomato and season with salt and pepper. Strain all and serve very hot.

M. C. KIMBALL.

By permission, E. R. KIMBALL.

Tomato Vegetable Soup.

One can tomato, $\frac{1}{2}$ can water, 1 onion, 1 carrot, small piece turnip and celery if in season. Chop or cut vegetables in dice, add to tomato and boil until very tender. Boiled rice, macaroni, or barley, can be added to taste.

ANNIE C. BROWN.

Vegetable Soup with Stock.

Three pounds beef shin, cut in pieces. Brown meat in hot

Pink coloring for fancy desserts in each package of Knox Gelatine.

pan, pepper and cover with water and simmer till meat is very tender. Remove bones and gristle, skim and add the following: $\frac{1}{2}$ cup carrots, $\frac{1}{4}$ cup turnip and parsnip, and celery or celery tops. Salt should not be added until meat is nearly cooked.

ANNIE C. BROWN.

Escalloped Oysters.

One pint oysters without liquor, salt and pepper, 1 cup cracker crumbs, $\frac{1}{3}$ cup melted butter. Pour melted butter over crumbs, mixing them with a fork in order to have them well buttered. Butter shallow baking dish, sprinkle bottom with crumbs, then add the oysters, season with salt and pepper sprinkle with crumbs, add remaining oysters, season as before, put a thick layer of crumbs on top, and bake in hot oven about twenty minutes having crumbs a nice golden brown. If a little dry add small amount of milk when removing from oven.

MRS. CHARLES L. PAGE.

Shredded Wheat Oyster, or Meat Patties.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, meats, or vegetables may also be used.

Escalloped Fish.

Take 4 pounds Haddock cut in chunks and simmer 15 minutes. Do not boil. Drain and remove skin and bones. Break in small pieces and put in buttered baking dish.

Knox Gelatine makes desserts, salads, candies, puddings, ices, etc.

Squeeze a little lemon over it and then pour over it the following sauce; $1\frac{1}{2}$ pints milk scalded, with an onion in it, 2 heaping tablespoonfuls butter 2 even tablespoonfuls flour $\frac{1}{4}$ teaspoonful white pepper, 1 teaspoonful salt, Cook 10 minutes in double boiler. Strain carefully over fish and mix. Put buttered and grated bread crumbs on top. Bake 30 minutes.

By permission, MRS. F. H. L.

Baked Halibut.

Put in a baking pan 3 thin slices salt pork and 3 slices onion. Lay over them a slice of halibut, cut 2 inches thick, spread over it 1 tablespoonful butter and 1 tablespoonful flour creamed together. Cover thick with buttered cracker crumbs, small bits of salt pork, and a bit of bay leaf. Bake 25 minutes, and serve with lemon and parsley.

By permission, F. P. JOHNSON.

Baked Mackerel.

Put mackerel in baking-pan with a very little water, season with salt and paprika. When about half done, add $\frac{1}{2}$ cup milk. Baste fish often and cook with heat turned very low.

MARTHA O. CRANKSHAW.

Fish Chowder,

2 pounds cod or haddock	1 quart cold water
2 slices salt pork	1 onion
4 potatoes	2 cups hot milk
Salt and pepper.	

Fry pork crisp and brown onion in fat. Add potatoes and water and boil 15 minutes. Add fish and boil 10 minutes, then add hot milk etc.

MRS. PERKINS.

Where recipes call for gelatine use Knox Gelatine

Meats and Poultry.

"Some hae meat that cannot eat,
And some would eat that want it,
But we hae meat and we can eat,
Sae let the Lord be thank it."

Roast Beef.

Rub roast with salt after wiping with clean damp cloth, dredge well with flour, and place in good hot oven. When well seared reduce heat somewhat. If meat is liked very rare allow from 10 to 12 minutes to pound if well done 15 to 20 minutes to pound according to size of roast. Choose a roast that has quite a little fat on it. Baste meat often.

GRAVY.

After roast is removed add 2 tablespoonfuls of flour (more if needed) to fat in roasting pan and brown well in oven. Remove to top of stove, adding water and salt. Stir until it thickens and is free from all lumps. Strain and serve.

NELLIE A. LETTENY.

Spiced Beef.

3½ pounds lean beef chopped. 1 slice fat salt pork chopped.
6 crackers rolled fine 2 eggs well beaten
1 teaspoonful salt ¼ teaspoonful pepper
Little ground clove. Spread in pan bit of butter on top.
Bake 3 hours. Eat cold. FLORENCE M. GREENOUGH.

One half gallon of jelly in each package of Knox Gelatine

Beef Loaf No. 1.

Two pounds Hamburg steak—2 eggs, 1 cup cracker crumbs, $\frac{1}{2}$ cup milk, large piece butter, mix all together, season with salt, pepper and onion. Bake slow for an hour.

MRS. CARRIE M. PHILBRICK.

Beef Loaf No. 2.

Three pounds fresh chopped beef, 12 soda crackers rolled fine, 1 tablespoonful salt, 1 teaspoonful pepper, 1 cup sweet milk. Mix well, form into loaf; place in well buttered pan, put small pieces butter on top and bake in quick oven one hour.

Roast Lamb.**FIRELESS COOKER RECIPE.**

Remove skin and most of the fat from a fore-quarter of lamb. Place in large roasting-kettle of fireless cooker with $\frac{1}{2}$ cup hot water, one teaspoonful kitchen bouquet, salt, paprika, celery-salt, bay leaf and sliced onion. Place in cooker with a hot radiator underneath and another above the kettle, cook from 3 to 5 hours according to size of roast, if left in a longer time it will not spoil it. Remove from kettle, slip out all bones and press meat. Gravy may be thickened adding a little water.

M. O. C.

Jellied Chicken.

Cook a chicken or fowl (a fowl gives a stronger flavor) until meat drops from bones, having about $\frac{1}{2}$ pint of broth. Take meat from broth and run through chopper. Then add to the broth, season with salt and pepper. Put in dish and place a weight on cover, let stand over night to get firm.

ELLEN A. GORNALL.

The Knox Acidulated package contains flavoring and coloring.

Browned Chicken.

Cut a chicken or fowl in pieces. Add water to cover, and cook until tender. Add small onion sliced, salt. When cold remove the fat, and large bones. Put fat in pan, dredge with flour the pieces of chicken and brown nicely, then remove to deep platter, add the liquor to fat in pan, thicken, cook 5 minutes. Pour around chicken and serve, surround with small baking powder biscuit if liked. MRS. PERKINS.

Roast Turkey.

First singe the hairs by 'holding over lighted burner of gas stove. Remove all pin feathers with small knife. Wash thoroughly inside and out. Wipe with clean cloth. Rub with salt inside and out. Have dressing prepared by soaking stale bread in water until soft. Rub into crumbs, drain, add salt, pepper and poultry seasoning also little celery salt. Now have piece of butter heated in frying pan. Into this put small chopped onion and heat until brown. Add seasoned bread crumbs and turn until heated thoroughly. Fill cavity in neck and body of turkey until it just sews up nicely. Tie wings flat close to body and legs also. Rub well with butter and dredge with flour. Place in hot oven and roast 12 pound bird between $3\frac{1}{2}$ and 4 hours basting every 15 minutes, with 1 cup water placed in pan with butter, adding more butter if turkey is not fat. When top is well browned remove from stove turn very carefully, so that flesh will not break, return to oven and cook until done. Have giblets washed and cook on top of stove in water to cover. When tender remove and chop, saving liquor. When turkey is cooked remove pan to top of stove, pour in boiling water, thicken with flour, add giblets and liquor and salt to taste. Serve at once. MRS. F. H. LETTENBY.

Knox Gelatine is guaranteed to please or money back.

Turkey Dressing.

4 large potatoes, cook and mash. 3 thick slices of bread soaked in milk, 1 large onion, piece of butter, salt and pepper. Summer savory and sage to taste. Mash all well together.

EDITH M. STEEVES.

Bolled Ham.

Trim and scrape very clean, cover with cold water and when boiling remove and cover again with cold water, cooking until tender. A few cloves inserted in ham and a bay leaf cooked with it give a nice flavor.

Boil very slowly 5 hours or more, according to size. To serve cold, do not remove from liquor until cold. To serve hot remove skin and cover with crumbs, then set in oven nearly an hour.

MRS. F. H. L.

Pot Pie.

Boil your meat until nearly done, then put it in oven with just enough liquid to cover, put in turnips and carrots cut in small pieces, salt and pepper and a little onion.

Cook for two hours, be sure you keep it covered and keep cover on tight as it helps to steam it. Take out of oven and put on top of stove, make your dumplings and thicken pie gravy if you think it is necessary.

MRS. ATWOOD.

Stuffed Beefsteak.

Take 1 pound of round steak and spread an inch thick with dressing seasoned with sage, a little onion if liked. Roll steak up, tie with twine, lay in baking pan with thin slices of salt pork on top; pour around it a pint of water, cover closely, bake in moderate oven over 3 hours.

HETTY RAWDING HAWLEY.

Knox Acidulated Gelatine saves cost, time and bother of squeezing lemons.

Tomato Steak.

Cut two pounds of round of beef quite fine, put in stew pan with one can tomatoes, 2 small onions sliced, salt and pepper to taste, two teaspoonfuls sugar and if the meat is very lean, add a piece of butter. Cook slowly for two hours.

MRS. JESSIE MC CLAIR.

Southern Hot Pot.

Three pounds beef for stew, cut in small pieces, brown in frying pan in either hot suet fat or salt pork. Chop 1 green pepper, 1 onion, 20 raisins (seeded), 12 stuffed olives, tomatoes from one can, put meat in bean pot or casserole, in layers, alternating with chopped mixture, sprinkling each layer of meat with salt, curry powder and poultry dressing. Pour over the juice from the can of tomatoes and one half cup vinegar. Cover and bake slowly 3 hours.

ANNIE C. ELLIS.

Pot Roast.

Take solid chunk of beef-bottom of round, or any preferred cut. Put small piece of fat in hot pan and when very hot, put the meat in to brown, turning frequently to brown it evenly on all sides. When very brown, add water to just cover and simmer slowly, allowing three quarters of an hour for each pound of meat. Salt should be added the last hour of cooking, but pepper should go on when the meat is browning.

ANNIE C. BROWN.

Sauce Jardiniere for Pot Roast.

1 cup of carrot, $\frac{1}{2}$ cup each of parsnip and turnip, cut in small dice. Brown 3 tablespoonfuls finely chopped onion in butter or beef fat, add the diced vegetables and when they are slightly browned, add enough of the beef broth to cover and

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons.

stew until done (from 20 to 30 minutes, according to age of vegetables). Add some of the thickened brown gravy from the roast and serve around the meat on large platter. Peas, string beans or peppers (green or canned) may be added to the above, but are not necessary, though very nice.

Mushroom Sauce for Pot Roast.

Brown fresh mushrooms in butter and add to thickened gravy, or use canned ones, cut in small pieces.

ANNIE C. BROWN.

Liver and Bacon.

Have liver cut about half inch thick, (less if liked very well cooked.) Pour boiling water over and let stand two minutes, then dry thoroughly and dip in flour, pepper and salt. Have frying pan very hot; put in thin slice of bacon and cook quickly, then fry the liver in hot bacon fat, till brown, but not dry. Serve bacon around the liver.

ANNIE C. BROWN.

Veal Cutlets.

Try out small piece of fat salt pork in frying pan and brown the veal in the fat. When well browned, cover the pan closely, adding a small amount of water if needed to keep from burning and steam an hour. Veal cooked in this way is tender, juicy and is much easier to digest. For gravy, use either milk or water and thicken.

ANNIE C. BROWN.

Doughnuts and Cookies.

"Between the optimist and the pessimist
The difference is droll,
The optimist sees the doughnut
The pessimist, the hole."

Doughnuts No. 1

1 cup sugar	2 eggs
2 tablespoonfuls melted butter	$\frac{2}{3}$ cup milk
2 even teaspoonfuls cream	1 even teaspoonful soda
tartar	Salt and nutmeg.

MRS. W. L. MOODY.

Doughnuts No. 2

1 cup sugar	1 egg
1 cup sour milk	1 teaspoonful soda
1 teaspoonful cream tartar	$\frac{1}{4}$ teaspoonful ground nutmeg
1 saltspoonful salt	

Mix the soda with sour milk. Flour enough to roll and cut easily. Fry in deep fat smoking hot.

By permission, ANNA B. ROGERS.

Doughnuts No. 3.

2 cups flour	3 teaspoonfuls baking powder
$\frac{1}{4}$ teaspoonful salt	(level)
$\frac{1}{4}$ teaspoonful cinnamon	$\frac{1}{8}$ teaspoonful nutmeg
1 egg	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ teaspoonful butter	$\frac{1}{4}$ cup milk

Mix dry ingredients, add egg and milk. Fry in hot fat.

T. A. PERKINS.

Send for the Knox Gelatine recipe book.

Sugar Cookies

- | | |
|--------------------------|------------------------------|
| $\frac{1}{3}$ cup butter | $\frac{2}{3}$ cup sugar |
| 1 egg | 2 tablespoonfuls milk |
| $1\frac{3}{4}$ cup flour | 2 teaspoonfuls baking-powder |
| 1 teaspoonful vanilla. | |

By permission, ANNA B. ROGERS.

Filled Cookies

- | | |
|------------------------------|------------------------------|
| 1 cup sugar | $\frac{1}{2}$ cup shortening |
| 1 egg | $\frac{1}{2}$ cup milk |
| $3\frac{1}{2}$ cups flour | |
| 2 teaspoonfuls cream tartar, | 1 teaspoonful soda. |

Roll thin, put cookies in pan, then put teaspoonful filling on each. Do not let it come way to the edge. Place another cookie gently on each.

FILLING

- | | |
|-----------------------|-------------------------|
| 1 cup chopped raisins | $\frac{1}{2}$ cup sugar |
| 1 teaspoonful flour | $\frac{1}{2}$ cup water |

Cook until thick, being careful as it burns easily.

These are "dandy."

JESSIE M. MacCARTNEY.

Graham Cookies.

- | | |
|--------------------------|---|
| $\frac{1}{2}$ cup butter | 1 cup sugar |
| 1 egg unbeaten | $\frac{1}{2}$ teaspoonful soda, dissolved |
| 1 quart graham flour | in $\frac{1}{2}$ cup warm water. |

IDA B. ROOT

Oatmeal Cocoanut Cookies.

Cream cup of brown sugar and $\frac{1}{2}$ cup of butter, add two well beaten eggs, 7 tablespoonfuls sour milk, 1 teaspoonful of soda $\frac{1}{2}$ teaspoonful of salt or more, 1 teaspoonful cinnamon, 1 cup of oatmeal, 1 cup of cocoanut and 2 even cups of pastry flour.

Send for free sample of Knox Gelatine.

1 cup of raisins (chopped). Nut meats are an improvement. Drop on greased tins by teaspoonfuls about size of a walnut and bake in a moderate oven. L. PARLEE.

Oatmeal Cookies No. 1.

2 eggs	1 cup sugar
2 tablespoonfuls butter	Beat together
2½ cups rolled oats dry	
½ teaspoonful salt	1 teaspoonful baking powder
Almond flavoring, small teaspoonful	

Mix all together and drop off spoon about size of 50 cent piece, on well buttered pan.

Bake in medium oven ten minutes. MRS. W. L. MOODY.

Oatmeal Cookies No. 2.

½ cup sugar	Butter size of walnut
1 egg, beaten separately	1 cup oat flakes
1 teaspoonful baking powder	1 teaspoonful vanilla

Drop by teaspoonfuls on bottom of well buttered pan.

IDA B. ROOT.

Chocolate Cookies.

½ cup butter	¼ teaspoonful salt
1 cup sugar	2 ounces Bakers chocolate
1 egg	2½ cups flour
¼ cup milk	2 <i>teaspoons</i> baking powder.

Cream butter, add sugar gradually, egg well beaten, salt and chocolate melted. Beat well and add flour mixed and sifted with baking powder, alternately with milk. Chill. Roll very thin. Bake in moderate oven.

By permission, NELLIE A. LETTENY.

Knox Gelatine improves soups and gravies.

Sugar Cookies No. 1.

- | | |
|--------------------------|--|
| 1 cup sugar | ^{3 cups flour.}
1/2 cup butter |
| 2 eggs | 2 tablespoonfuls milk |
| Little nutmeg | 2 teaspoonfuls cream tartar |
| 1 scant teaspoonful soda | Vanilla if you like. |

Roll very thin. Very nice.

By permission, MARION B. FRYE.

Sugar Cookies No. 2.

- | | |
|----------------------------|---------------------------------|
| 1 cup butter | 2 cups sugar |
| 1 cup milk | 2 eggs |
| 2 level teaspoonfuls cream | 1 level teaspoonful of soda |
| tartar | A little nutmeg |
| 1/2 teaspoonful salt | Flour stiff enough to roll out. |

CATHERINE A. PORTER.

Cream Cookies.

- | | |
|------------------------------|------------------|
| 2 cups sugar | 1 cup sour cream |
| 1 teaspoonful soda dissolved | 1 egg |
| in cream | 1/2 nutmeg |
- Flour enough to make stiff batter. Sprinkle with sugar before baking.

E. M. CLEMENTS.

Marshmallow Cookies.

- | | |
|------------------------------|-------------------------------|
| 1/2 cup butter | 1 cup sugar |
| 1 egg | 3 squares chocolate dissolved |
| 2 cups flour | in 1/2 cup warm milk |
| 2 teaspoonfuls baking powder | Salt |

Mix, chill, cut and bake. Put two together with following.

1 cup sugar, 2 tablespoonfuls water cooked to thread. Add this to 1 egg white beaten well, teaspoonful vanilla, 1/2 pound marshmallows melted.

MRS. PERKINS.

Ask your grocer for Knox Gelatine—take no other.

Brownies No. 1.

$\frac{1}{3}$ cup butter	$\frac{1}{3}$ cup powdered sugar
$\frac{1}{3}$ cup molasses	1 egg
$\frac{7}{8}$ cup of bread flour	1 teaspoonful baking powder
1 cup chopped pecan nuts	

Mix in order given and drop from teaspoon.

By permission, MRS. E. R. KIMBALL JR.

Brownies No. 2.

$\frac{1}{2}$ cup of butter	1 cup of sugar (scant)
2 eggs well beaten	$\frac{3}{4}$ cup flour
1 square chocolate (melted)	1 cup chopped walnuts
1 teaspoonful vanilla flavoring	<i>2 teaspoons baking powder</i>

Bake 20 minutes and cut into finger lengths when almost cold.

By permission, E. C. CHAMBERS.

Quaker Oats Cookies.

3 cups quaker oats	1 cup sugar
2 eggs well beaten	1 teaspoonful vanilla
$1\frac{1}{2}$ tablespoonfuls butter	A little salt

Drop 1 teaspoonful on pan thick. ETHEL L. CAMPBELL.

PASTRY.

Tart Crust.

1 cup lard	1 teaspoonful salt
White of an egg	$\frac{1}{4}$ teaspoonful cream tartar
$\frac{1}{8}$ teaspoonful soda	3 tablespoonfuls of ice water
1 tablespoonful of sugar	

Flour to roll; mix lard with 1 cup of flour, add salt, sugar and cream tartar; beat egg, mix with water and soda; keep the dough cold, add flour to roll $\frac{1}{4}$ inch thick, bake in quick oven, tops and bottoms separately. A. E. NOWELL.

Pie Paste.

Three and one-half cups pastry flour, sift with $\frac{1}{2}$ teaspoonful baking powder and 1 teaspoonful salt. Rub into this 3 good tablespoonfuls lard and mix not too stiff with ice water. Mixture should be like crumbs before water is added. Chill. Roll out as it is for bottom crust, for top roll out, spread with lard, dredge well with flour and pat in with hand. Cut small slits in center for steam to escape. Pinch edges together after folding edge of upper under lower crust. Wipe top with clean cloth dipped in milk. Will make two pies.

NELLIE A. LETTENY.

Combination Lemon Pie.

Grate the rind and add juice of two large lemons. Core, pare and chop fine, two tart apples. Pound or roll two

A Knox Gelatine dessert or salad is attractive and appetizing.

common crackers, very fine and sift. Melt two tablespoonfuls butter and pour on cracker crumbs. Mix lemon rind and juice and chopped apple with two cups sugar. Beat yolks of two eggs to a froth, then whites to stiffness, then beat both together then add to lemon mixture and beat. Add to buttered crumbs. Bake with one crust. Frost if desired.

ANNIE C. ELLIS.

Lemon Pie.

1 cup sugar	2 eggs
1 lemon	1 tablespoonful corn starch
A little salt	$\frac{1}{2}$ cup water

Bake with two crusts, or save out the whites bake the lemon filling in one crust, then beat whites, spread on top and brown.

L. M. SMITH.

Frosted Lemon Pie.

Yolks of 3 eggs	$\frac{2}{3}$ cup sugar
1 tablespoonful flour	Rind (grated) and juice of 1
Pinch of salt	lemon
1 cup milk	

Put in oven and bake. When done remove, and spread whites of 3 eggs beaten stiff with 1 tablespoonful sugar over pie, put back in oven and brown. MRS. CARRIE M. PHILBRICK.

Lemon Sponge Pie.

Butter size walnut	1 cup sugar
2 eggs	2 large tablespoonfuls flour
1 cup milk	Juice and grated rind 1 lemon

Cream butter and sugar, add yolks of eggs, lemon and flour, beat well, add milk, then the whites of eggs whipped stiff. Bake in one crust in moderate oven about an hour, or until center is firm.

NELLIE A. LETTENY.

Knox Gelatine is clear and sparkling.

Lemon Raisin Pie.

2 lemons	1½ cups sugar
1½ cup chopped raisins	½ cup cold water
2 crackers	2 eggs

This makes two pies.

MRS. E. E. HANNAFORD.

Banana Pie.

1 cup sifted banana pulp	½ cup sugar
1 cracker powdered fine	½ cup milk
1 egg	½ teaspoonful salt
⅓ teaspoonful cinnamon	⅓ cup cream

Grated rind and juice of ½ lemon. Mix ingredients together. Bake with one crust.

By permission, NELLIE A. LETTENY.

Cocoanut Pie.

1 egg	¾ cup of sugar
Butter size of large egg	1 small cup milk
1 teaspoonful soda	2 teaspoonfuls creamtartar
Any kind of flavoring	Flour to make a thin batter

Bake in pie tins quite quickly.

FILLING FOR COCOANUT PIE.

1 egg	½ cup sugar
2 teaspoonfuls corn starch	1 cup milk

Let boil one minute, then stir in ½ cup shredded cocoanut spread between layers.

ALICE E. STEEVES.

Pumpkin Pie.

1 pint strained pumpkin	1 quart milk
4 eggs (beaten)	2 cups sugar
1 tablespoonful butter (level)	1 teaspoonful ginger
½ teaspoonful cassia	½ teaspoonful salt

Scald milk, add eggs lastly. Three pies. T. A. PERKINS.

Give the growing children Knox Gelatine.

Mince Meat No. 1.

1 cup chopped meat	3 cups chopped apples
$\frac{3}{4}$ cup suet	$\frac{1}{4}$ cup currants
1 cup raisins	$\frac{3}{4}$ cup sugar
$\frac{1}{3}$ cup molasses	1 cup meat liquor
2 teaspoonfuls salt	$1\frac{1}{2}$ teaspoonfuls cinnamon
$\frac{3}{4}$ teaspoonful cloves	1 lemon grated rind and juice
$\frac{1}{4}$ cup strong coffee	$\frac{1}{4}$ pound citron
1 teaspoonful nutmeg	1 cup cider

Small piece butter. Cook well and put in jars or in crock.

ANNIE C. BROWN.

Mince Meat No. 2.

Boil 3 pounds meat until tender. Chop and add double quantity of chopped apple. To water from meat add $1\frac{1}{2}$ pounds chopped suet, $1\frac{1}{2}$ pounds raisins, $\frac{1}{2}$ pound currants, $\frac{3}{8}$ cup vinegar, 1 tablespoonful each cloves, cinnamon, allspice and nutmeg, $\frac{1}{2}$ teaspoonful pepper, 1 teaspoonful salt, $\frac{1}{4}$ pound chopped citron, 2 pounds brown sugar. Boil fifteen minutes then add apples and meat (adding more water if necessary) and cook until apples are done.

MAUD A. McLAUGHLIN.

Mock Cherry Pie.

1 cup cranberries	$\frac{1}{2}$ cup chopped raisins
$\frac{1}{2}$ cup boiling water	1 cup sugar
1 tablespoonful flour	Flavor with vanilla

Cut cranberries in half and put in cold water till seeds come out. Mix flour with sugar, add cranberries, raisins and boiling water and cook until it thickens. Cool and add vanilla.

MRS. E. E. HANNAFORD.

Cream Pie.

1 cup sugar
3 eggs
 $\frac{1}{2}$ teaspoonful soda dissolved in 3 tablespoonfuls cold water.
Salt.

$1\frac{1}{2}$ cup flour
1 teaspoonful cream tartar

FELLING.

Cup milk, 1 egg, spoonful flour, tablespoonful sugar cooked together.

M. A. RAWLINGS.

Lemon Cream Pie

Line a pie plate with rich pie crust, and bake. Put a pint of milk in a double boiler and let it come to a boil. Beat together the yolks of two eggs, $\frac{2}{3}$ cupful sugar, 2 tablespoonfuls flour and small pinch of salt. Stir this into the boiling milk and cook until thick, flavor with juice of one lemon and add grated rind. Pour the boiled custard into the pie crust already baked, spread over it a frosting made of beaten whites of 2 eggs, 1 tablespoonful of sugar and vanilla flavoring. Brown in a hot oven.

ALICE TAYLOR MOSELEY.

Prune Custard Pie.

One and one-half cups stewed prunes; cut in halves and remove pits, lay in pie crust. Beat together 1 egg (beat well before adding the other ingredients), $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup sugar, nutmeg. Pour this over the prunes and bake without upper crust.

MRS. W. L. MOODY.

VEGETABLES.

Boston Baked Beans.

One pint California pea beans parboiled until skins begin to burst. Put in bean pot with scant teaspoonful salt, $\frac{1}{2}$ teaspoonful mustard, little pepper, 2 dessertspoonfuls molasses, and $\frac{1}{2}$ pound pork well slashed. Cover with water, place in oven, and when well browned put on cover. Bake all day renewing water when necessary, removing cover in late afternoon. The secret of good beans is in being well baked.

NELLIE A. LETTENY.

Baked Peas.

Parboil 1 pint of dried green peas which have been soaked over night and drained with $\frac{1}{2}$ pound pork, slashed. When skins begin to burst remove from stove place in baking pan, season with salt and pepper, little mustard. Cut pork in slices, spread on top and cook in oven same as beans, renewing water when necessary.

NELLIE A. LETTENY.

Creamed Potatoes.

One tablespoonful butter melted in frying pan, when it bubbles blend in 1 teaspoonful flour. Add 1 cup hot milk, salt and pepper to taste. 1 pint cold boiled potatoes cut in dice, cook until thoroughly hot.

By permission, C. CROWELL.

Knox Gelatine makes a transparent, tender, quivering jelly.

Creamed Celery.

Cut the coarser stalks of celery in 1 inch pieces, cook until tender in boiling salted water, drain and serve in white sauce. The sauce may be made from the water in which the celery has been boiled. Boil 35 minutes.

FRENCH WHITE SAUCE.

1 cup milk 1½ tablespoonfuls flour
1½ level tablespoonfuls butter ⅓ teaspoonful of salt

Melt the butter in stew pan, and mix flour in. Return to stove and pour milk in, continually stir until the mixture is smooth and creamy. Cook 10—12 minutes.

F. P. JOHNSON.

Cold Slaw.

Shave a large cabbage fine, pour over ½ cup of vinegar 1 cup water, pinch of salt, sift of pepper, a piece butter the size of an egg, 2 tablespoonfuls sugar, cook ½ hour. Before taking from stove, stir in 2 tablespoonfuls flour in water, let come to a boil and serve. ALICE E. STEEVES.

Potato Scallop.

Slice a half dozen large raw potatoes thin, put in stew pan, sprinkle with salt and pepper, a good size piece of butter. Sift over this a large tablespoonful of flour, add 1 cup of milk. Bake in oven three-quarters of an hour.

ALICE E. STEEVES.

Tomato Surprise.

Scoop out the tomatoes, break an egg into each shell, put in salt, pepper and butter and cover with bread crumbs with bits of butter on top. Bake 20 minutes and serve hot.

MRS. A. E. CRANKSHAW.

Stuffed Baked Peppers.

Select green peppers of uniform size, cut in half lengthwise, and remove seeds and stem. If peppers are very hot, let them stand in scalding water for a few minutes. Equal parts of chopped cooked meat and crumbs, a little onion juice and tomato, makes the best stuffing, but either the meat or tomato may be omitted. Fill the peppers, and bake until tender.

ANNIE C. BROWN.

Rice Stuffing For Peppers.

Two tablespoonfuls of onion, browned in butter, add one cup thick tomato, and cook until quite thick. Add to this enough cooked rice for the number of peppers, sprinkle crumbs over the top and bake until brown, and the peppers are tender.

ANNIE C. BROWN.

Egg Plant.

Slice in thin slices, sprinkle with salt and let stand under a weight for an hour. Dry, and dip in beaten egg and crumbs. Fry quickly in any kind of hot fat, if slices are too thick, they will not cook through in the time needed to brown them.

ANNIE C. BROWN.

Fried Tomatoes.

Slice tomatoes and dip in crumbs. Fry in hot bacon fat, and serve crispy slices of bacon with them.

ANNIE C. BROWN.

Scalloped Tomatoes.

Drain a can of tomatoes, and put in a baking dish with alternate layers of bread crumbs, sprinkling each layer with

Desserts can be made in a short time with Knox Gelatine.

pepper and salt to which soda has been added (size of pea to one teaspoonful of salt.) Bake in good oven for half an hour. Thin slices of bacon put over the top of tomatoes the last ten minutes of cooking, or long enough to crisp, are a great improvement.

ANNIE C. BROWN.

Macaroni With Tomato Sauce.

Boil one-half package macaroni until tender, then mix with following sauce: two tablespoonfuls chopped onion, browned in butter, and one cup tomato, cook thoroughly, thicken with flour, and add $\frac{1}{2}$ cup grated or cut cheese. Put in baking dish, cover with crumbs and grated cheese, and a little butter, and bake twenty minutes, or until browned.

ANNIE C. BROWN.

Fried Squash.

Cut summer squash in thin slices, sprinkle with salt and put under weight for an hour. Dry squash, dip in flour, and fry until brown.

ANNIE C. BROWN.

Salads, Eggs and Sandwiches.

Apple Salad.

Take large, firm, red apples and with a sharp knife cut a round piece from top, like a cover. Scoop the pulp from inside, leaving enough for a case to hold salad. Fill the apple cases with grape fruit, chopped celery, chopped walnuts and pieces of apple mixed with mayonnaise or cream salad dressing. Serve one apple on lettuce leaves for each person.

MRS. E. R. KIMBALL, JR.

By permission, E. R. KIMBALL.

German Potato Salad.

Boil 8 to 10 medium sized potatoes. Slice when hot. 1 onion chopped to $\frac{1}{3}$ cup oil. Small teaspoonful mustard, 1 teaspoonful sugar and one of salt, a little pepper, $\frac{1}{3}$ cup of vinegar. It should be moist, if not add a little more vinegar.

By permission, C. CROWELL.

Excellent Salad Dressing.

$\frac{1}{2}$ teaspoonful mustard	1 tablespoonful sugar
2 tablespoonfuls butter	$\frac{1}{2}$ teaspoonful salt
2 eggs	1 tumbler weak vinegar or part water.

Beat eggs, add gradually other ingredients that have been mixed together, the butter last. Set basin on range, stir until mixture thickens, then add $\frac{1}{2}$ cup cream or dilute with milk when ready to use.

MRS. VICTORIA CRAM.

Try the Knox Gelatine recipes found in this book.

Mock Lobster Salad.

One large or two small tomatoes, 1 cup butter beans, $\frac{1}{4}$ of an onion, one head of lettuce. Boil the beans until tender, let get cold, cut up small, cut the tomatoes in small pieces, grate the onion, take part of lettuce and cut up fine, put together with any kind of salad dressing. J. PORTER.

Salad—Russian.

Cut cold roast beef into little dice about the size of a pea, and with it cut up fine, thin, crisp slices of cold broiled bacon, add a little chopped sweet spanish pepper. Put the lettuce leaves on a platter and pile the mixed salad in the center, with cut pickles and olives on the edge. Serve with french dressing.

MRS. A. H. THOMASSON.

Hot Chicken Salad.

2 cups chopped chicken 1 small pimento chopped
1 teaspoonful onion juice 1 teaspoonful lemon juice
1 cup of cream or rich milk
2 cups cream sauce made with 1 cup of chicken stock
2 tablespoonfuls flour and 1 of butter to each cup of liquid

Mix chicken and pimento and marinate with onion juice and lemon. When ready to serve add the cream sauce and serve on toast or crackers. Pepper and salt to taste.

MRS. A. H. THOMASSON.

Potato Salad.

One-half tsaspoonful onion juice, (scrape the onion, instead of chopping), 1 tomato cut in small pieces, celery and sliced potatoes, mixed with French dressing, and let stand for an hour. Add boiled dressing, or mayonnaise, serve on lettuce and garnish with slices of hard-boiled eggs and sliced stuffed

Knox Gelatine is economical—two quarts in each package.

olives. If beets are added, cut in dice and let stand in vinegar for a few minutes then add just before serving, or they will discolor the salad. Any cold boiled vegetables may be added to the above.

ANNIE C. BROWN.

French Dressing.

One-half teaspoonful mustard, $\frac{1}{2}$ teaspoonful salt, paprika to taste, twice as much olive oil as vinegar. Mix thoroughly.

ANNIE C. BROWN.

Mayonnaise.

Yolks of two eggs, $\frac{1}{2}$ teaspoonful mustard. Put in bowl, and beat until mixed, then add olive oil very slowly until mixture thickens. Thin with few drops vinegar or lemon juice, then add more oil, when thick, add more vinegar, and proceed until $\frac{1}{2}$ pint of oil has been used. A Dover egg-beater can be used, if care is taken to add oil very slowly at first, after the dressing has been thickened and thinned the first time, you can work more quickly. If dressing thins, the oil has been added too fast at first. Take another egg yolk, and add curdled mixture to this very slowly until smooth.

ANNIE C. BROWN.

Cream Salad Dressing.

2 tablespoonfuls butter	2 tablespoonfuls sugar
1 teaspoonful mustard	$\frac{1}{2}$ teaspoonful salt
1 rounded teaspoonful flour	2 egg yolks
$\frac{3}{4}$ cup sweet cream	$\frac{1}{2}$ cup vinegar

Mix together the butter, sugar, mustard, salt and flour. Add beaten egg yolks and stir, then the cream, and lastly, the vinegar. Stir, and cook slowly in double boiler until it thickens. When ready to use, a little whipped or plain cream may be added.

By permission, C. R. KIMBALL.

The Knox Acidulated package contains flavoring and coloring.

Grape Fruit and Lettuce Salad.

Peel grapefruit, removing all the white skin. Cut in small pieces, or separate in sections, and serve on lettuce with french dressing.

ANNIE C. BROWN.

Salad Dressing No. 1.

Three eggs, 1 tablespoonful each of sugar, mustard, olive oil, salt, 1 cup of vinegar, 1 cup of cream, set in double boiler and stir until thick. Keep in cool place.

NELLIE MURTFELDT.

Salad Dressing No. 2.

$\frac{1}{2}$ cup vinegar	Butter size of an egg,
3 egg yolks	in double boiler
1 tablespoonful flour	1 teaspoonful mustard
2 level tablespoonfuls sugar	1 teaspoonful salt
A little pepper	

When cold beat $\frac{1}{2}$ pint heavy cream and add.

MRS. LOTTIE D. WARREN.

Delicious Egg Omelet.

3 eggs, beaten separately	1 tablespoonful flour
1 cup milk	Salt and pepper

Beat yolks in deep bowl, add flour and milk alternately. Beat whites stiff and add, folding in with seasoning. Have frying pan hot, put in a good sized piece of butter. Turn mixture into pan, cover and when set turn $\frac{1}{2}$ over the other half, cover again a minute and serve at once.

NELLIE A. LETTENY.

Sandwiches.

One cream cheese, 2 hard boiled eggs, 1 small bottle stuffed olives, a bit of onion, chop fine and salt to taste. Spread on thin slices of bread.

EVA M. CLEMENTS.

Knox Gelatine is guaranteed to please or money back.

Vesuvius Eggs

Square of toast about 3 inches, beaten white of egg (keep yolk separate). Butter square of toast and put the white of egg on it. Hollow the white in center and drop in yolk. Then bake until white is brown. Excellent.

"Good Housekeeping".

Mrs. W. L. MOODY.

Delicious Sandwiches.

Cut white bread into thin slices, butter one slice, and spread another with cream cheese, lay a lettuce leaf on the buttered slice, cover with a chopped pimento, and spread with mayonnaise dressing, then cover with the slice spread with cream cheese.

Mrs. W. L. MOODY.

Egg Sandwiches.

Boil eggs twenty minutes. When cold put through food chopper and mix with salad dressing, add pepper and salt. Spread between buttered slices of bread.

MAUD A. McLAUGHLIN.

Sandwich Fillings.

Preserved ginger chopped fine with orange juice squeezed over it; mix thoroughly. Crystalized ginger may be used.

Chopped pimentos with cream cheese.

Chopped stuffed olives with cream cheese and moistened either with olive oil or salad dressing. Especially good with whole wheat bread.

Mrs. A. E. CRANKSHAW.

Sardine and Stuffed Olive Sandwich.

One box sardines, skinned and boned, and one small bottle stuffed olives, mix, and spread between buttered bread.

ANNIE C. BROWN.

Simply add water and sugar to the Knox Acidulated package.

Cheese Sandwich.

Equal parts roquefort cheese and butter, mashed thoroughly. Butter thin slices of bread with this mixture, and put lettuce leaf between slices.

ANNIE C. BROWN.

Nut Sandwich.

One-half cup English walnuts, 1 cream cheese. Chop nuts fine, and mix with cheese.

Stuffed olives and cream cheese, equal parts, well chopped and mixed.

ANNIE C. BROWN.

Egg Sandwich.

Chop hard boiled eggs very fine, and mix with French dressing or mayonnaise. One egg spreads about two large slices of bread, if egg is chopped very fine.

ANNIE C. BROWN.

Ham Sandwich.

Ham mixed with mustard pickle and put through meat chopper. Makes a good change from plain ham for sandwich filling.

ANNIE C. BROWN.

CAKE.

With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves
Success will be complete.

Apple Sauce Cake No. 1.

1 cup sugar	$\frac{1}{2}$ cup butter
1 cup sour apple sauce	1 teaspoonful soda, dissolved
2 cups flour	in water or in sauce
Pinch salt	Raisins, spice.

MARY E. FULTON.

Apple Sauce Cake No. 2.

1 cup sugar	$\frac{1}{2}$ cup butter
1 egg	$\frac{1}{2}$ teaspoonful cloves
Saltspoonful salt	$1\frac{1}{2}$ cups apple sauce
1 teaspoonful soda dissolved	1 cup raisins chopped
in the sauce while warm	2 cups flour

Mix all together and bake 45 minutes.

EVELYN J. DEMERS.

Angel Cake No. 1.

5 egg whites	$\frac{1}{2}$ teaspoonful cream tartar
$\frac{1}{2}$ cup flour	$\frac{3}{4}$ teaspoonful vanilla
$\frac{3}{4}$ cup sugar	Pinch salt

Sift flour four times, add cream tartar. Beat egg whites

Use Knox Gelatine if you would be sure of results

stiff, add sugar and beat again, add flavoring, beat, then fold in flour. Bake in angel cake tin forty minutes, when done, invert tin, standing it on three cups till cold. No grease in tin necessary.

MRS. ANNETTE LAWSON GRAY.

Angel Cake No. 2.

Whites of 4 eggs	$\frac{3}{4}$ tumbler sugar
$\frac{1}{2}$ tumbler bread flour	$\frac{1}{2}$ teaspoonful cream tartar
$\frac{1}{2}$ teaspoonful vanilla	

Beat whites to a froth on platter with pinch salt and cream tartar, beat very stiff, add sugar sifted, and flavoring. Add flour sifted 3 times, stir in very lightly, beat with fork. Bake in angel cake tin. By permission,

NELLIE A. LETTENY.

Angel Cake No. 3.

Whites of 10 eggs	$1\frac{1}{4}$ cups sugar
1 cup sifted flour	$\frac{1}{2}$ teaspoonful cream tartar
1 teaspoonful vanilla.	

Add a pinch of salt to whites before whipping and when they begin to foam add cream tartar and beat until very stiff, then add sugar, flour and flavoring. Bake from 20 to 40 minutes.

V. F. BEALS.

Angel Cake No. 4.

Sift 4 times, 1 cup flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 cup sugar. Into this pour 1 cup boiling milk, beat whites of two eggs stiff, fold into mixture carefully, do not stir, do not flavor cake or grease pan. Bake slowly 20 minutes. Frost with white frosting.

By permission, C. CROWELL.

For dainty delicious desserts use Knox Gelatine.

Chocolate Cake No. 1.

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cups brown sugar
2 eggs	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup hot water	$2\frac{1}{2}$ cups flour
$1\frac{1}{2}$ squares chocolate melted	1 teaspoonful soda

EVA M. CLEMENTS.

Chocolate Cake No. 2.

Two squares chocolate and piece of butter melted together, 1 cup sugar. Break egg in cup of milk then add all together, 1 cup pastry flour and 1 teaspoonful baking powder. Frost with white of an egg and powdered sugar.

MRS. C. P. MORSE.

Chocolate Cake No. 3.

Cook together (being careful not to burn or scorch the mixture) $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup cocoa and $\frac{1}{2}$ cup sugar until the cocoa is well dissolved and mix with sugar and milk. Cool and add to it yolks of 2 eggs (save whites for frosting)

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup milk
$1\frac{1}{4}$ cup flour	Butter size of small egg
1 teaspoonful soda	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ teaspoonful vanilla.	Then bake and cover with frosting.

C. CROWELL.

Chocolate Cake No. 4.

One-half cup chocolate, $\frac{1}{2}$ cup butter, melted together, 1 cup sugar and 2 eggs beaten together and added to chocolate with $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful cream tartar, $\frac{1}{4}$ teaspoonful soda sifted with 1 even cup flour. Flavor with $1\frac{1}{2}$ teaspoonfuls vanilla and frost white.

LILLIAN E. ROWLEY.

Pink coloring for fancy desserts in each package of Knox Gelatine.

Blueberry Cake.

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cup sugar
3 eggs	1 cup milk
3 cups flour	Little salt
3 teaspoonfuls baking powder 1 pint blueberries	

Mix in order given, creaming butter and sugar, adding eggs well beaten, milk, flour with baking powder, reserving $\frac{1}{2}$ cup until berries are added well floured. Bake in moderate oven 1 hour.

N. A. LETTENY.

Chocolate Layer Cake No. 1.

2 eggs	1 cup sugar
$\frac{3}{4}$ cup milk	$\frac{1}{4}$ teaspoonful salt
$\frac{1}{2}$ cup butter, scant	2 teaspoonful baking powder
$1\frac{3}{4}$ cups flour sifted	1 teaspoonful lemon

Beat sugar and butter to a cream, add eggs and milk, sift baking powder and flour together. Add flavoring.

FROSTING.

$\frac{1}{4}$ square Baker's chocolate	4 tablespoonfuls milk
1 cup confectionery sugar	1 teaspoonful vanilla

Mix sugar and milk together, add chocolate and flavoring. If too thick add more milk. When cake is cold split through the middle and spread icing in center and on top.

ANNA B. ROGERS.

Chocolate Layer Cake No. 2.

Three-quarters cup butter, $1\frac{1}{2}$ cups sugar, (cream and beat both well add 3 eggs, (beaten) $\frac{3}{4}$ cup milk, $2\frac{1}{4}$ cups pastry flour (add flour and milk alternately), $1\frac{1}{2}$ teaspoonful baking powder. Bake layer cakes in moderate oven twenty minutes.

(Makes two round cakes, or one sheet and one square loaf.)

Knox Gelatine makes desserts, salads, candies, puddings, ices, etc.

FILLING.

2 squares chocolate	1 heaping tablespoonful bread
$\frac{2}{3}$ cup sugar	flour
1 egg well beaten	$\frac{1}{2}$ cup milk

Cook in double boiler, until thick, stirring constantly, when done, add piece butter size of an egg, pinch salt, and $\frac{1}{2}$ teaspoonful vanilla.

FROSTING.

1 square chocolate	Piece butter
Vanilla to taste	

Use confectionery sugar and sufficient hot water until thick enough. Same cake can be used placing orange filling, viz :—

ORANGE FILLING.

1 heaping tablespoonful	Rind and juice of 1 lemon and
bread flour	2 oranges
Pinch salt	1 cup sugar
2 eggs well beaten	Piece butter

With this a simple frosting of confectionery sugar and orange juice will be sufficient.

MRS. ANNETTE LAWSON GRAY.

Cinnamon Cake.

1 cup sugar	1 cup sour milk
1 teaspoonful baking soda	$\frac{1}{2}$ teaspoonful cloves
2 tablespoonfuls cinnamon	2 cups flour
1 teaspoonful salt	

Mix baking soda and milk first, then add above ingredients.

CATHERINE A. PORTER.

Cream Cakes.

Put $\frac{1}{2}$ cup of butter and a cup of boiling water in a saucepan, when it boils stir in gradually a cup of sifted flour, con-

One-half gallon of jelly in each package of Knox Gelatine.

tinue to stir until the mixture cleaves from the sides of dish taking only a few minutes. Let cool then beat in one at a time three eggs, also a pinch of soda the size of a pea, drop by spoonfuls on a greased tin, have them an inch or more apart as they spread, this makes twelve large cakes. After you drop the mixture on your tin, wet your fingers in cold water and go over the top of each cake getting them into better shape making cakes more shiney. Have a hot oven and don't open the door for ten or twelve minutes then let oven cool somewhat, the cakes to bake about half an hour.

CREAM FOR FILLING.

1 cup milk	1 egg
1 tablespoonful flour	1 tablespoonful sugar, more if
Flavor to taste, make in double	you like
boiler	

Heat milk then stir in the other ingredients well beaten together, with a little cold milk, cook until thick. Let cream and cakes cool before filling. MRS. E. E. HANNAFORD.

Currant Cup Cakes.

<i>1/2 each milk</i>	<i>1 teaspoon baking powder</i>
1 cup sugar	1 tablespoonful lard or butter
2 eggs	1/2 cup currants
Flour to mix.	CATHERINE A. PORTER.

Dark Raisin Cake.

Cream together 1/2 cup butter (or beef drippings) 1 cup sugar, 1 cup sour milk with a teaspoonful of soda, two cups flour with 1 teaspoonful cloves and 2 teaspoonfuls cinnamon, 1 cup raisins cut and sifted with flour, added last. Bake in moderate oven.

By permission, MARION B. FRYE.

Knox Gelatine makes dainty desserts for dainty people.

Good Fruit Cake.

1 cup butter	1½ cups sugar
1 cup milk	2 eggs
1½ teaspoonfuls saleratus	½ pound raisins
sifted with 2½ cups	½ pound currants
flour.	A little citron dredged with flour

One teaspoonful each of all kinds of spice, bake one hour in moderate oven

MRS. ORAM.

Fruit Cake.

1 egg	1½ cups sugar
½ cup butter	1 cup raisins
1 cup sour milk	2½ cups flour
All kinds spices	2 teaspoonful soda.

By permission, ANNA B. ROGERS.

Ginger Bread No. 1.

2 eggs	Little salt, beat well
1 small cup sugar	½ cup molasses
½ cup shortening	2 teaspoonful ginger
2 cups flour	

At the last, stir in 1 cup boiling water.

M. E., permission, E. CHAMBERS.

Ginger Bread No. 2.

1 cup sugar	1 tablespoonful butter
1 egg	Saltspoonful salt
1 teaspoonful soda	2 cups flour
½ cup molasses	½ cup milk

One-half teaspoonful clove, cinnamon, nutmeg and ginger.

By permission, ANNA B. ROGERS.

Try Knox Acidulated Gelatine with the lemon flavor enclosed.

Soft Gingerbread No. 1.

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup molasses
1 large spoonful butter,	1 cup boiling water
lard or drippings	1 teaspoonful soda dissolved in
1 scant teaspoonful ginger	little luke warm water
1 saltspoonful salt	2 cups flour

Mix sugar and shortening together, add hot water then molasses and soda dissolved. Sift flour, ginger and salt together into mixture and beat well until free from lumps. Bake about 30 minutes.

NELLIE A. LETTENY.

Soft Gingerbread No. 2.

$\frac{1}{2}$ cup sugar	1 cup molasses
$\frac{1}{2}$ cup butter	1 teaspoonful ginger, cinnamon
2 teaspoonfuls soda dissolved	and cloves
in 1 cup boiling water	$2\frac{1}{2}$ cups flour

Add 2 well beaten eggs the last thing before baking.

MRS. ORAM.

Graham Cake.

1 cup sugar	$\frac{1}{2}$ cup molasses
$1\frac{1}{2}$ cups graham flour	1 cup white flour
$\frac{1}{2}$ teaspoonful soda	1 cup sweet milk

Spice to suit ones taste.

MRS. C. P. MORSE.

Lightning Cake No. 1.

1 cup sugar	Rounding cup flour
1 teaspoonful cream tartar	$\frac{1}{2}$ teaspoonful soda

Into cup break two eggs, add $\frac{1}{3}$ cup melted butter and fill the cup with milk, pour into other mixture, mixing well, and bake, either sheet or layer cake.

EVA M. CLEMENTS.

Where recipes call for gelatine use Knox Gelatine

Lightning Cake No. 2.

One cup sugar, $1\frac{1}{4}$ cups flour, 1 teaspoonful baking powder, mix. Add to this, 2 eggs broken in cup (not beaten) fill up cup with milk, beat and add $\frac{1}{3}$ cup melted butter, flavor 1 teaspoonful, beat good, bake $\frac{1}{2}$ hour.

FLORENCE M. GREENOUGH.

Hot Milk Cake.

One cup sugar, $1\frac{1}{2}$ cups flour, 3 teaspoonfuls baking powder, pinch salt sifted together 4 times. Add 1 cup hot milk, not boiling, but quite hot. Lastly, beaten whites of 2 eggs, almond flavoring.

MARY E. FULTON.

Hot Milk Sponge Cake.

One cup sugar, 2 eggs, 1 rounded cup flour and a rounded teaspoonful of baking powder, $1\frac{1}{2}$ cups boiling milk, 1 teaspoonful lemon extract.

EVA M. CLEMENTS.

Layer Cake.

2 eggs

1 cup sugar

$1\frac{2}{3}$ cups flour

Butter the size of an egg

1 cup milk

Cream butter and sugar, beat the whites and yolks of eggs separately, 2 teaspoonfuls yeast powder and a little salt. Take $\frac{1}{3}$ of above mixture, add a little of all kinds of spice, 2 tablespoonfuls molasses, a little soda, add some more flour and a few chopped raisins and currants. Bake in three tins, spread currant or grape jelly between.

ETHEL L. CAMPBELL.

New Hampshire Pork Cake.

One-half pound fat pork put through food chopper, pour over 1 cup boiling water, when cool add 1 cup molasses, 1

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons.

cup sugar, 2 beaten eggs, 1 teaspoonful cinnamon, cloves, nutmeg, 1 teaspoonful soda, 2 teaspoonfuls cream tartar sifted with flour, 1 cup currants, 1 cup raisins floured before adding the last thing. Flour enough to make rather more stiff than light cake. Will make two loaves. ANNIE C. ELLIS.

Pork Cake.

Pour 1 cup boiling water over $\frac{1}{2}$ pound pork (chopped), let get cold, add 2 eggs beaten light to 1 cup sugar, then beat to cream, add $\frac{1}{2}$ cup molasses, 1 teaspoonful soda dissolved in warm water, add these to pork and stir well, then add about 3 cups flour, 1 teaspoonful cloves, 1 teaspoonful cassia, 1 teaspoonful allspice, 1 cup raisins, 1 cup currants. Bake slowly and well.

MRS. PERKINS.

Pork Cake.

One pound of salt pork chopped fine, pour over it 1 cup boiling water, let it stand 10 minutes, then add 2 cups sugar, 4 eggs, 1 cup molasses, 1 teaspoonful cassia, 1 heaping teaspoonful soda, $\frac{1}{2}$ pound raisins, $\frac{1}{2}$ pound walnuts, 1 quart flour. Bake in slow oven two hours. This makes 2 good size loaves, can use $\frac{1}{2}$ quantity.

MISS GERTRUDE ISBISTER.

Pound Cake No. 1.

One-half cup butter, 1 cup sugar, cream together, 3 eggs, beaten in one at a time, $1\frac{1}{2}$ cups flour, 1 teaspoonful baking powder, sifted together.

I. B. R.

Pound Cake No. 2.

Two-thirds cup of butter well creamed with 1 cup of sugar, beaten yolks of 4 eggs, 1 cup of flour sifted twice, 1 table-

See that the name KNOX is on each package of gelatine you buy

spoonful milk, 1 tablespoonful vanilla. Add $\frac{1}{2}$ cup flour (scant) and 1 teaspoonful baking powder mixed and sifted twice, and lastly the beaten whites of 4 eggs. Bake 35 or 40 minutes.

ELLEN A. GORNALL.

Nut Cake.

Whites of 4 eggs	$1\frac{1}{2}$ cups sugar
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup milk
1 cup chopped walnuts	2 cups flour
$\frac{1}{2}$ teaspoonful cream tartar	$\frac{1}{4}$ teaspoonful soda.

MRS. E. E. HANNAFORD.

Orange Cake.

2 cups sugar	Whites of 3 eggs
$2\frac{1}{2}$ cups sugar <i>flour.</i>	$\frac{1}{2}$ cup water
Yolks of 5 eggs	Salt
Juice of half an orange	2 teaspoonfuls cream tartar
1 teaspoonful soda or 2 of baking powder.	

FROSTING.

Whites of 2 eggs beaten stiff, rest of orange juice and grated rind. Confectionery sugar. MRS. CHAS. L. PAGE.

Orange Layer Cake.

3 eggs	1 cup sugar
1 tablespoonful melted butter	$\frac{1}{2}$ cup milk
$1\frac{1}{2}$ cups flour	2 teaspoonfuls baking powder
$\frac{1}{2}$ teaspoonful salt	1 teaspoonful orange extract.

FROSTING.

1 egg beaten 2 cups confectionery sugar
2 tablespoonfuls melted butter 1 teaspoonful orange extract.

MAUD A. McLAUGHLIN.

Knox Gelatine comes in two packages—Plain and Acidulated.

Plain Light Cake.

$\frac{1}{2}$ cup sugar $\frac{1}{4}$ cup butter
1 egg $\frac{3}{4}$ cup milk, scant
1 teaspoonful baking powder 1 cup flour
Flavor with lemon

Beat butter and sugar until creamy, beat egg separately, then add to butter and sugar, add milk, then baking powder and flour sifted together. This makes a small loaf.

Mrs. W. L. MOODY.

Plain Cake.

$\frac{1}{4}$ cup butter 1 cup sugar
2 eggs $\frac{1}{2}$ cup milk
2 teaspoonfuls baking powder Salt
 $\frac{1}{4}$ teaspoonful nutmeg $1\frac{1}{2}$ cups pastry flour or $1\frac{1}{3}$
 cups bread flour

Mix in order given, bake in moderate oven 30 or 40 minutes. For raisin or nut cake, add $\frac{1}{2}$ cup seeded raisins or chopped nuts mixed with flour.

Mrs. CARRIE M. PHILBRICK.

Plain Cake.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk (scant), 2 eggs, 1 teaspoonful vanilla or any desired flavoring, 1 cup flour (big one), $\frac{1}{2}$ cup cornstarch, 1 heaping teaspoonful baking-powder, pinch of salt. Sift the flour four or five times, last time add cornstarch, baking powder and salt. Cream butter and sugar thoroughly, add a little of the milk and beat, add 1 egg and beat again, then continue adding a little milk, a little flour, the other egg and so on until all the ingredients are in. I use my large egg beater for beating this cake, and the batter will be quite thin, very thin and look good enough

Knox Acidulated Gelatine saves cost, time and bother of squeezing lemons.

to eat as it is. Bake in a loaf tin, greased thoroughly with lard, then dust with flour, shaking out all but what sticks to the pan, this gives the cake that lovely golden brown crust all over, as well as making it come out easily. It will take nearly 15 minutes in an oven not too hot. If your oven has an indicator have it just over the 300 mark. This cake is rich, fine grained, moist and delicious, as well as being quite inexpensive.

FERN DEMERS.

Measure Pound Cake.

One and one-half cups flour before sifting, $\frac{1}{2}$ teaspoonful Rumford Baking Powder, 1 cup butter, cream together with hand, 1 cup of eggs, $1\frac{1}{2}$ cups sugar, scant, lemon extract.

Beat eggs thoroughly until very light, add sugar gradually, beating with egg, beat until very smooth. Then add slowly to butter and flour mixture, being sure it is well mixed as added. Bake in moderate (bread) oven, time required depends on shape of pan and size of cup used in measuring. If baked in cup cakes, this makes about 24. Should be baked at least two days before using.

MRS. W. M. BROWN.

Ribbon Cake.

2 cups sugar	$\frac{2}{3}$ cup butter
3 eggs	1 cup sweet milk
3 cups flour	1 teaspoonful soda
2 teaspoonfuls cream tartar	

Divide the batter in three parts, take $\frac{1}{3}$ of batter and add 1 tablespoonful molasses, 1 cup raisins, chopped, $\frac{1}{4}$ pound chopped citron, spices to taste, add 1 tablespoonful flour. Bake in oblong pans, put together with jelly. Any kind of frosting.

J. P.

One-half gallon of jelly in each package of Knox Gelatine.

Raisin Cake.

1 cup sugar	$\frac{1}{2}$ cup butter
2 cups sour milk	2 cups molasses
1 teaspoonful salt	1 teaspoonful cloves
1 teaspoonful nutmeg	1 teaspoonful cinnamon
3 teaspoonfuls soda	2 cups raisins
Flour enough to thicken	

Mix sugar, salt and spices together, cream in butter. Mix sour milk and molasses together, add soda and beat well, add to the above, mix in flour gradually, then raisins. Bake in slow oven.

By permission, C. CROWELL.

Sour Milk Cake.

1 cup sour milk	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup butter	1 cup sugar
1 egg	1 teaspoonful soda

Fruit, spice and salt to taste. Bake in bread tin in moderate oven. Do not use before second day, keeps very well.

MRS. W. W. BROWN.

Sour Milk Cake Without Eggs.

One cup sugar, $\frac{1}{2}$ cup melted lard, $\frac{1}{2}$ teaspoonful soda dissolved in 1 cup sour milk, 2 cups (or less) flour, $\frac{1}{2}$ teaspoonful each of cloves, cinnamon and nutmeg, salt, 1 cup raisins. Bake slowly 1 to $1\frac{1}{2}$ hours in round pan.

C. T. By permission, MAUD A. McLAUGHLIN.

Scripture Cake.

Two cups of Jeremiah, 6th chapter, 20th verse, sugar; 1 cup of Judges, 5th chapter, 25th verse, butter; 3 of Jeremiah, 17th chapter, 11th verse, eggs; 1 cup of Genesis, 24th chapter, 20th verse, water; a pinch of Leviticus, 2nd chapter,

Knox Gelatine is measured ready for use—each package in two envelopes.

13th verse, salt; 2 tablespoonfuls of I Samuel., 14th chapter, 25th verse, honey; spice to taste, II Chronicles., 9th chapter, 9th verse, spice; 1 cup of I Samuel., 30th chapter, 12th verse, raisins and figs; $\frac{1}{2}$ cup of Numbers, 17th chapter, 8th verse, almonds; $3\frac{1}{2}$ cup of Kings, 4th chapter, 22nd verse, flour; 2 teaspoonfuls cream tartar and 1 teaspoonful of soda, sifted with the flour. Bake in a loaf to cut slices.

C. CROWELL, By permission, S. C. T.

Snowball Cake.

Cream 1 cup of sugar with $\frac{1}{2}$ cup butter, add 1 cup of milk, 2 cups flour with 1 teaspoonful cream tartar and $\frac{1}{2}$ teaspoonful of soda. Flavor, and lastly beat the whites of 3 eggs to a stiff froth and beat in the mixture. Bake in a moderate oven.

By permission, C. CROWELL.

Spice Cake.

One cup sugar, 1 tablespoonful of beef drippings or lard, $\frac{1}{2}$ teaspoonful each of cinnamon, nutmeg, and cloves, pinch of salt, 1 cup sour milk, mix 1 teaspoonful soda in milk, 1 cup of raisins or currants, 2 cups flour (a little more if needed). Bake one hour. This makes a good size cake.

GERTRUDE ISBISTER.

Sponge Cake No. 1.

Two eggs beaten light, 1 cup sugar, 1 cup flour, into which 1 teaspoonful baking powder and pinch of salt has been sifted 3 times. Lemon flavoring, $\frac{1}{2}$ cup scalded milk. Mix in order given, being sure to add milk last. Bake 20 to 30 minutes. Do not open oven for 20 minutes. In making cake always beat in the one direction.

By permission, C. CROWELL AND LULU PARLEE.

Knox Gelatine solves the problem of "What to have for dessert?"

Sponge Cake No. 2.

2 eggs well beaten Pinch salt
 1 cup sugar 1 cup flour
 1½ teaspoonful baking powder

Mix all well, add ½ cup boiling water with 1 teaspoonful butter in it. Flavor. Bake ½ hour.

FLORENCE M. GREENOUGH.

Throw Together Cake.

One cup flour, 1 cup sugar, 2 teaspoonfuls baking powder, sift several times, ⅓ cup melted butter, 2 eggs broken into cup, then fill up with milk, 1 teaspoonful vanilla, mix.

IDA B. ROOT.

Wedding Cake.

1 pound flour, browned	1 pound brown sugar
¾ or 1 pound of butter	3 pounds raisins, stoned and
3 pounds currants, washed	cut in two
and dried	½ pound of citron, cut in
1 pound dates	strips
10 eggs	½ nutmeg
1 heaping dessertspoonful	1 heaping teaspoonful mace
cinnamon	and allspice
1¾ heaping teaspoonfuls	½ teaspoonful salt
cloves	1 teaspoonful soda in 2 wine
1 wine glass molasses	glasses sour milk
1 wine glass preserved strawberries	

Work sugar and butter together, add preserves and spices, then the soda mixed with milk and molasses, add yolks of eggs well beaten, then the whites beaten to a stiff froth. Add flour gradually then stir in citron, raisins, dates and currants. Mix thoroughly and bake 3 hours.

EFFIE H. GLIDDEN.

Knox Gelatine is the one dessert for all appetites.

Eggless Cake.

$\frac{1}{2}$ cup butter	2 teaspoonfuls Rumford Baking
$1\frac{1}{3}$ cups sugar	Powder
1 cup milk	1 cup currants or raisins
3 cups flour	$\frac{1}{2}$ teaspoonful mixed spices
	$\frac{1}{3}$ teaspoonful salt

Beat butter and sugar until light and creamy, add milk, then fruit, and lastly, flour, salt, baking powder and spices sifted together. Turn into greased pan and bake in a slow oven about 1 hour.

White Mountain Cake.

$\frac{1}{2}$ cup butter	1 cup sugar
2 eggs	$\frac{1}{2}$ cup milk
$1\frac{1}{2}$ cups pastry flour	1 level teaspoonful baking
1 teaspoonful orange extract	powder

Cream butter, add sugar gradually, beating until creamy, add eggs well beaten, then milk but do not beat until flour is added, sifted with baking powder, beat again until very light then add extract. Have oven very moderate at first until cake is risen then brown nicely. Fruit or nuts may be added.

NELLIE A. LETTENEF.

Fig Layer Cake.

$\frac{1}{3}$ cup butter	$\frac{1}{2}$ cup finely chopped figs
1 cup sugar	2 cups flour
1 egg	$\frac{1}{3}$ teaspoonful salt
1 cup milk	2 teaspoonfuls Rumford Baking
	Powder

Beat butter and sugar until creamy, add beaten egg and milk, then figs, and lastly flour, salt and baking powder sifted together. Bake in layers about twenty minutes, and fill with fig filling.

Cornstarch Cake.

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cups flour
1 cup sugar	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cup milk	2 teaspoonfuls Rumford Baking
$\frac{1}{2}$ cup cornstarch	Powder
	6 egg whites

Cream butter and sugar well together, add milk, then cornstarch and flour sifted with salt and baking powder. Add lastly the whites of eggs beaten to a stiff froth. Bake about 45 minutes in a moderate oven, using rather shallow pans.

MRS. ANNIE BROWN.

Very White Cake.

One scant cup sugar, $\frac{1}{2}$ cup butter beaten to a cream, add gradually $\frac{2}{3}$ cup of milk, $1\frac{1}{2}$ cups flour, 1 level teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, then the whites of three eggs beaten stiff, 1 teaspoonful vanilla.

L. D. WARREN.

Tilden Cake.

$\frac{1}{2}$ cup butter	1 cup sugar
2 eggs	$\frac{1}{2}$ cup sweet milk
$1\frac{1}{2}$ cups pastry flour	$\frac{1}{4}$ cup corn starch
$\frac{1}{2}$ teaspoonful soda	1 teaspoonful cream tartar.

J. PORTER.

Gold Loaf Cake.

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup milk
1 cup fine granulated sugar	$1\frac{3}{4}$ cups flour
7 egg yolks	2 teaspoonfuls Rumford Baking
$\frac{1}{2}$ teaspoonful vanilla	Powder

Beat the butter and sugar until creamy, add yolks of eggs beaten until thick and then put in milk. Sift together

A Knox Gelatine dessert or salad is attractive and appetizing.

flour and baking powder twice and add to other ingredients with the flavoring, beat well and pour into pan with loose bottom or removable sides. Bake in a moderate oven about $\frac{3}{4}$ of an hour.

Easy Chocolate Frosting.

1 cup confectionery sugar 2 tablespoonfuls cream
1 tablespoonful cocoa Flavor with vanilla.

MRS. W. L. MOODY.

Butter Frosting.

One cup powdered sugar, 1 tablespoonful soft butter, cream together, $\frac{1}{2}$ teaspoonful vanilla or any flavor, 2 tablespoonfuls milk or juice of 1 orange.

FLORENCE M. GREENOUGH.

Chocolate Filling.

Two ounces Baker's chocolate, shaved and added to 1 cup boiling water, $\frac{3}{4}$ cup granulated sugar, 1 level teaspoonful butter. Allow it to come slowly to boiling point, stirring until smooth, just as it boils, add 1 heaping tablespoonful cornstarch mixed in water, let boil up again, add 1 teaspoonful vanilla and spread. If mixture does more than just boil, it will not thicken.

MRS. W. M. B.

Fig Filling for Cake.

$\frac{1}{2}$ pound figs chopped fine $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup warm water

Mix, stew until soft stirring all the time. When you take from fire add 1 teaspoonful vanilla.

FLORENCE M. GREENOUGH.

PUDDINGS.

"Puddings, my friends, do a mission fill
They add to the dinner, also the bill,
They cause men to wish, with what ardor they may
That the meal that foretells them came three times a day."

Grape Nut Pudding.

One pint milk scalded, stir into it 2 tablespoonfuls (heaping) grape nuts, set it to cool, then add 1 beaten egg, 2 or 3 dessertspoonfuls sugar, small piece of butter, $\frac{1}{2}$ cup raisins, little nutmeg, (vanilla if you like). Bake $\frac{3}{4}$ of an hour. Serve with cold sauce.

By permission, MARION B. FRYE.

Apple Pudding.

Butter 2 slices bread, peel and slice 6 apples. Put in dish first one then the other, last layer of bread butter side down, now fill dish with 1 cup sugar, 1 teaspoonful salt, 1 quart milk, mix. Bake 2 hours. Needs no sauce.

FLORENCE M. GREENOUGH.

Bird's Nest Pudding.

Pare and core as many apples as people, fill holes with sugar, jelly or jam. Make custard, 1 pint milk, 3 beaten egg yolks, $\frac{1}{2}$ cup sugar, flavor. Pour over apples in a buttered baking dish, grate nutmeg over it, last put on top the well beaten whites of 3 eggs. Eat cold.

FLORENCE M. GREENOUGH.

Knox Gelatine makes a transparent, tender, quivering jelly.

Chocolate Pudding.

Two squares chocolate, butter size of walnut, melted together, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup milk, 1 cup flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda or 1 teaspoonful baking powder, add melted butter and chocolate last. Steam 1 hour, eat with hard sauce.

HARD SAUCE.

One cup powdered sugar, 1 tablespoonful butter creamed together, white of 1 egg, $\frac{1}{4}$ teaspoonful vanilla, $\frac{1}{4}$ teaspoonful lemon, beat all together, until creamy, set on ice to cool.

MRS. ORAM.

Marshmallow Pudding.

1 tablespoonful Knox gelatine	1 cup boiling water
	1 cup sugar
Whites of 3 eggs	1 $\frac{1}{2}$ teaspoonfuls vanilla

Dissolve gelatine in water, set bowl in pan of ice water, add sugar and stir constantly until mixture is cool, add whites of eggs and vanilla and beat until mixture thickens, about 20 minutes. Turn into wet pan and just before serving cut in squares and serve with chocolate sauce.

CHOCOLATE SAUCE.

$\frac{1}{2}$ cup sugar	1 square chocolate
1 tablespoonful butter	$\frac{1}{2}$ cup water

Melt chocolate and sugar in double boiler, then add butter, when all melted add boiling water. MABEL CARLING PAGE.

Mock Indian Pudding.

Crumb two slices of bread, browned in the oven, add $\frac{1}{2}$ cup molasses, little salt, $\frac{1}{2}$ teaspoonful ginger, little cinnamon, butter size of egg, 1 quart milk. Bake in moderate oven 3 hours. Serve with cream.

By permission, E. C. CHAMBERS.

Knox Gelatine improves soups and gravies.

Fruit Pudding.

1 cup Indian meal	1 cup flour
1 cup molasses	1 cup milk
1 cup raisins	1 cup suet
1 teaspoonful salt	1 teaspoonful saleratus

Chop suet and raisins together. Steam 3 hours.

COLD SAUCE.

1 egg	1 cup sugar
Butter size of egg	Flavor.

By permission, **MARION B. FRYE.**

Marshmallow Dessert.

1 pound marshmallows	1 quart can grated pineapple
1 cup finely chopped walnuts	

Put marshmallows in double boiler to soften, after draining the pineapple add to marshmallows and then the walnuts. Mix well and turn into a dish to cool. Serve with whipped cream.

V. F. BEALS.

Delicate Pudding.

Into one pint of boiling water, put 2 tablespoonfuls corn-starch which has been mixed with $\frac{1}{2}$ cup of sugar. When this thickens, add whites of 3 eggs beaten to a stiff froth, let boil up once, stirring constantly to prevent burning, pour into small moulds or one large one, and let stand until cold. Serve with sauce as follows :—

SAUCE.

Yolks of 3 eggs beaten with $\frac{1}{2}$ cup sugar, 1 cup milk, small piece butter. Boil 1 or 2 minutes, or until slightly thickened like custard. When cool flavor with lemon.

SABINA D. MORRIS.

Knox Acidulated Gelatine saves cost, time and bother of squeezing lemons.

Cottage Pudding with Peach Sauce.

$\frac{3}{4}$ cup sugar	<i>1 teaspoon baking powder.</i>
1 egg	1 tablespoonful butter
Grain salt	$\frac{1}{2}$ cup milk
	Flavor

Flour to make batter. Bake quickly.

SAUCE.

1 cup sugar	Butter size of egg
1 tablespoonful corn starch	1 cup boiling water

Cook 10 minutes, add 1 cup sliced peaches.

MRS. PERKINS.

Strawberry Sauce.

One cup sugar, butter size of egg, beat to cream, 2 cups mashed strawberries, stir all together, add white of one egg, beaten stiff. Nice on cottage pudding. Peaches can be used.

FLORENCE M. GREENOUGH.

Cottage Pudding No. 1.

1 egg	1 cup sugar
$\frac{1}{2}$ cup butter	1 cup milk
1 teaspoonful cream tartar	$\frac{1}{2}$ teaspoonful soda
2 cups flour	Flavor and fruit

Bake $\frac{1}{2}$ hour.

SAUCE.

2 tablespoonfuls flour	$\frac{1}{2}$ cup sugar
Butter size of walnut	Flavor

Mix with a little cold water, then pour in a cup of boiling water. Cook five minutes, stirring all the time.

EDITH M. STEEVES.

Cottage Pudding No. 2.

2 cups flour	1 cup sugar
$\frac{1}{2}$ teaspoonful salt	2 teaspoonfuls baking powder
1 egg	1 cup milk
1 teaspoonful flavoring	1 tablespoonful butter

Mix sugar, flour, salt, baking powder together. Add beaten egg, milk and a tablespoonful melted butter.

Serve with sweet sauce.

By permission, E. C. CHAMBERS.

Lady Finger Pudding.

6 lady fingers	12 macaroons
3 eggs	$\frac{1}{2}$ cup sugar
$1\frac{1}{2}$ pints milk	1 scant tablespoonful corn-
2 teaspoonfuls vanilla	starch
Pinch salt	

Mix the yolks of eggs, sugar, salt, cornstarch together, beat well and stir into milk which has been heated in a double boiler, boil three minutes. When cool add vanilla and pour over the cakes. Beat the whites of eggs with 1 tablespoonful powdered sugar, put on top of pudding and brown in oven.

MARY E. FULTON.

Mountain Dew Pudding.

Crumb 4 crackers and put into a greased pan, then add the yolks of 2 eggs well beaten, little salt, 3 tablespoonfuls sugar, $1\frac{1}{2}$ pints milk. Beat together, add little nutmeg. Bake until firm, slow fire. Whip the whites of eggs with 2 tablespoonfuls sugar, flavor and put in oven to brown. Chopped dates or grape jelly make a tasty addition to put on pudding before frosting. By permission, E. C. CHAMBERS.

One-half gallon of jelly in each package of Knox Gelatine

Indian Pudding.

$\frac{1}{2}$ cup Indian meal	$\frac{1}{2}$ cup flour
$\frac{1}{2}$ cup molasses	1 egg

Mix all together and pour over this. Three pints scalded milk, little salt and a big piece of butter. Bake $\frac{1}{2}$ hour.

CARRIE CROWELL.

Prune Pudding.

Whites 4 eggs	$\frac{1}{2}$ cup sugar
1 pound stewed prunes	

Stew and stone prunes then put through coarse seive. Beat whites very stiff, add sugar and then the prune pulp. Bake 20 or 30 minutes in a buttered dish in moderate oven. Serve cold with whipped cream.

V. F. BEALS.

Plum Pudding.

3 cups flour	1 cup chopped suet
2 cups seeded raisins	1 cup cleaned currants
$\frac{1}{4}$ cup citron	$\frac{1}{4}$ cup lemon peel
$\frac{1}{4}$ cup orange peel	1 cup molasses
1 cup milk	1 cup walnuts
1 teaspoonful soda	1 teaspoonful cinnamon
$\frac{1}{2}$ teaspoonful cloves	1 teaspoonful nutmeg

Steam 3 hours.

CARRIE CROWELL.

Steamed Pudding.

$\frac{1}{2}$ teaspoonful salt	$\frac{1}{2}$ cup chopped suet
$\frac{1}{2}$ cup molasses with $\frac{1}{2}$ tea-	$\frac{1}{2}$ cup sugar
spoonful soda	1 cup milk
1 heaping cup raisins	Thicken with 1 pint flour

Boil in cloth (wet and flour it) 4 hours. Serve with hot or cold sauce.

FLORENCE M. GREENOUGH.

Knox Gelatine makes desserts, salads, candies, puddings, ices, etc.

Suet Pudding.

1 cup chopped suet	1 cup molasses
$\frac{1}{2}$ teaspoonful salt	$\frac{1}{2}$ teaspoonful each cinnamon,
1 teaspoonful soda dissolved	cloves, nutmeg
in cup sweet milk	$2\frac{1}{2}$ cups flour
1 cup chopped raisins	

Mix raisins in dry flour in which has been sifted the salt and spices, adding milk last. Steam 3 hours or more.

SNOWFLAKE SAUCE.

Thicken 1 cup boiling milk with 1 tablespoonful cornstarch. Cook 5 minutes and thoroughly cool. Cream 1 tablespoonful butter with 1 cup sugar and stir into cold thickened milk. Add pinch salt, flavor.

MAUD A. McLAUGHLIN.

Tapioca Cream Pudding.

Three tablespoonfuls pearl tapioca, soaked over night. Drain and pour into 1 quart boiling milk in double boiler. Cook 10 minutes then add beaten yolks of 3 eggs, cook a few minutes to set, remove from fire and stir over basin of cold water, adding $\frac{1}{4}$ cup sugar (or more if liked) pinch salt and teaspoonful of vanilla. Whip whites stiff and when mixture cools stir through it. Serve cold.

NELLIE A. LETTENY.

Marshmallow Walnut.

$\frac{1}{2}$ pound marshmallows	$\frac{1}{2}$ pint whipped cream
quartered	1 cup chopped walnuts

Stir together, flavor with vanilla. Cool before serving.

MRS. CLARA DURGIN.

Use Knox Gelatine if you would be sure of results.

PICKLES.

Chili Sauce No. 1.

Three pints chopped tomatoes, 1 small onion, 1 small pepper, 1 teaspoonful each mace, cloves, allspice, 1 pint vinegar, 2 cups sugar, salt to taste. Stew 1 hour, then bottle tight while hot.

A. E. NOWELL.

Chili Sauce No. 2.

36 ripe tomatoes peeled and chopped	18 small green peppers
6 tablespoonfuls salt	4 large onions
9 cups vinegar	6 tablespoonfuls sugar
$\frac{1}{2}$ teaspoonful cloves	$\frac{1}{2}$ teaspoonful ginger
	$\frac{1}{2}$ teaspoonful cinnamon

Chop all fine and boil until quite thick, from 2 to 3 hours. Tie spices together in a bag, taking out before bottling.

NELLIE MURTFELDT.

By permission, MRS. N. A. M.

Chicago Hot.

$\frac{1}{2}$ peck ripe tomatoes (not peeled)	1 cup celery
1 cup sugar	1 cup onion
2 green peppers	$1\frac{1}{2}$ red peppers
$\frac{1}{4}$ cup mustard seed	3 cups vinegar
	$\frac{1}{4}$ cup salt

Chop and drain tomatoes over night, grind celery, etc. Mix Can immediately without cooking.

IDA B. ROOT.

The Knox Acidulated package contains flavoring and coloring.

Cucumber Pickles.

Wash cucumbers always selecting those with stems on, for pickles. Pack in layers in stone jar, pour over 1 gallon vinegar.

1 cup mustard

1 cup sugar

1 cup salt

The cucumbers must be covered with the liquid. On top place a layer of grape vine leaves, a few green grapes (unripe grapes), piece of Alum as large as a grape. Cover. Will keep perfectly.

ANNIE C. ELLIS.

Mustard Pickles.

1 quart small button onions 1 quart small whole cucumbers
1 quart sliced green tomatoes 1 quart large cucumbers sliced
1 large cauliflower divided 4 green peppers cut fine
into flowerets

Make a brine of 4 quarts of water, 1 pint salt and soak the above over night. Heat enough to scald and drain. Mix 1 cup flour, 6 tablespoonfuls brown mustard, 1 tablespoonful tumeric with enough cold water to make a smooth paste, then add 1 cup sugar and enough vinegar to make 2 quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time, then add the vegetables and cook until heated through.

By permission, E. C. CHAMBERS.

Piccallili.

Two pecks green tomatoes, 2 small white cabbages, 6 red peppers, 2 quarts peeled onions, chop fine. Let this stand over night with $1\frac{1}{2}$ cups salt. In morning drain off all juice and throw it away. Cover mixture with vinegar and 3 cups brown sugar and bag mixed spices (1 ounce). Boil slowly 6 hours. Makes 10 quarts.

FLORENCE M. GREENOUGH.

See that the name KNOX is on each package of gelatine you buy

Dutch Salad.

One-half peck green tomatoes, 2 quarts small onions, 1 large or 2 small cauliflowers. Chop these rather coarse. Seven red peppers, or $1\frac{1}{4}$ cups, chopped very fine. Boil these in salted water until tender, allow $\frac{1}{2}$ cup salt to 1 quart water, then drain.

SALAD DRESSING.

2 cups sugar	1 cup flour
10 teaspoonfuls dry mustard	3 pints vinegar
5 cents worth tumeric	

Mix these till free from lumps, boil until it thickens, add vegetables and boil 15 minutes.

Mrs. Atwood.

Chilli Sauce.

6 large tomatoes	3 peppers
2 onions	1 tablespoonful salt
1 tablespoonful brown sugar	$1\frac{1}{2}$ cups vinegar

Cook until soft then bottle.

B. R. I.

Preserves, Jellies, Sherbets and Ices.

Crab Apple Jelly.

Wash apples, cut out any bad places, cover with water, place on stove and boil until quite soft. Strain through fine wire sieve or coarse muslin until all juice is removed, do not squeeze or mash fruit. Return the juice to stove with equal proportions sugar, measured. Boil 20 minutes, turn into jars, set in sun until next day, pour melted paraffine over tops then cover.

MRS. F. H. LETTENY.

Currant Conserve.

2 quarts currants 1 quart gooseberries
2 oranges, juice and rind chopped fine

Cook together until quite soft. Add $3\frac{1}{2}$ pounds sugar and cook until it will jelly.

MRS. CHAS. A. FULTON.

Currant Jelly.

Wash, mash with a masher fresh currants. Boil until the juice is well out, and drain in a cheese cloth bag over night. Squeeze the pulp in a second dish and keep the juice separate from what drained, as it may not make a clear jelly. Boil 20 minutes. Heat sugar 20 minutes in the oven, $\frac{7}{8}$ cups sugar to each cup juice. Add sugar and boil 5 minutes. Set in sun 24 hours, cover with paraffine. Six quarts made about 20 small jelly glasses.

F. P. JOHNSON.

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons.

Canned Beets.

Have beets fresh picked and young enough to be tender. In washing do not break the skin or remove the roots, and leave on an inch or more of the stems. Put into boiling water and boil until skins will slip off. The time will vary with age and quality of beets. Slice and put 7 into Economy jars, shaking down and filling jars solid. Cover with cold water, season with vinegar, sugar and salt. Fill to overflowing. Put on covers and clamp. Set jars in kettle or wash-boiler on rack in cold water, and boil 1 hour. Full directions for boiling come with jars. May be used cold in salad, pickled, or heated and buttered.

By permission, E. R. KIMBALL.

Sauce of Dried Peaches.**FIRELESS COOKER RECIPE.**

Place dried peaches in boiling water a few minutes, after which remove the skins. Soak several hours in cold water. Place peaches with water in which they are soaked in kettle, of fireless cooker, adding $1\frac{1}{2}$ cups sugar to 1 pound of peaches. Cook on range slowly for about 15 minutes after they begin to simmer. Put in cooker and leave for 6 or 8 hours.

M. O. C.

Grape Conserve.

5 pounds Concord grapes	1 pound seeded raisins
1 pound English walnuts	4 pounds sugar
2 oranges	

Pulp the grapes, putting skins through chopper. Cook pulp until seeds fall out. Strain, add other ingredients including skins. Cook 20 minutes.

MRS. CLARA DURGIN.

Green Tomato Preserves No. 1.

1 peck green tomatoes $\frac{1}{2}$ dozen medium sized lemons

Slice the tomatoes at night and put in a colander with a heavy weight to press out the juice. In morning weigh tomatoes and use a pound of sugar to a pound of tomatoes. Add as little water as possible (a quart is plenty) and cook slowly for several hours. When tomatoes get hot there will seem to be too much water. Take out as much syrup as possible and put into another kettle and boil until thick, then return to tomatoes. Grate the rind of lemons, pare away the tough white part and slice very thin and pick out seeds. When tomatoes are cold add lemons and rind to taste.

V. F. BEALS.

Green Tomato Preserves No. 2.

24 green tomatoes 12 pickled limes
4 pounds sugar

Slice tomatoes, chop pickled limes fine, taking out seeds, add the sugar and boil 2 hours.

MRS. ATWOOD.

Tomato Marmalade.

4 quarts ripe tomatoes 6 lemons sliced

Peel tomatoes, slice lemons thin and boil 10 minutes, then take out lemons and chop fine, put back again and add 5 pounds sugar and boil $\frac{1}{2}$ hour, stirring often to keep from burning. This makes 12 tumblers.

MRS. A. H. THOMASSON.

Green Tomato Conserve.

2 quarts green tomatoes 12 pickled limes

Cook pickled limes in boiling water until tender. Wash and

Try Knox Acidulated Gelatine with the lemon flavor enclosed.

dry tomatoes, put in chopping dish and chop, not to fine. When limes are tender remove from fire, cut in halves, pick out seeds, then put in with tomatoes and chop, add pinch salt. To 4 parts of tomato and limes add 5 parts sugar, put all in a kettle and boil $1\frac{3}{4}$ hours from the time it begins to simmer. Must be stirred to prevent scorching.

MRS. A. H. THOMASSON.

Marmalade No. 1.

Four navel oranges, 1 lemon sliced thin, 10 cups water. Let stand 24 hours then boil 1 hour, let stand 24 hours more. Then add 4 pounds sugar and boil $1\frac{1}{2}$ hours, or until it jellies.

LULU PARLEE.

Marmarlade No. 2.

1 orange

1 lemon

1 grape fruit

Cut all thin, reject seeds. Add 3 times as much water and stand over night. In the morning let come to a boil, and set away. Next morning measure, cook 20 minutes. Add equal amount sugar, cook until it jellies, about 15 minutes. Put in glasses. This makes 12 glasses.

MRS. PERKINS.

Orange Marmalade.

7 oranges,

3 lemons

2 quarts cold water

5 pounds sugar

Cut oranges and lemons in thinnest slices possible, place in a large bowl and cover with the water, letting it stand 24 hours, then boil 20 minutes, stand away again for 24 hours, then boil 20 minutes, add sugar and boil until it jellies.

MRS. CHAS. A. FULTON.

For dainty delicious desserts use Knox Gelatine.

Pineapple Preserves.

One cup sugar, 1 cup water to each pineapple. Size number 30 makes 1 pint to each pineapple. Peel off outside and take out eyes, with a sharp knife chop all around to the core. Put sugar, water and chopped pineapple in kettle and cook until clear. Put in jars while hot, Pineapples are the best from the first to middle of June.

V. F. BEALS.

Rhubarb And Strawberry Preserve.

4 pounds rhubarb 2 boxes strawberries
2 pounds sugar

Wash rhubarb and cut into inch lengths, put into preserve kettle. Pour 2 pounds sugar over it, and let come to a boil, then add strawberries. Cook slowly 20 minutes.

By permission, E. C. CHAMBERS.

Spiced Cranberries.

4 pounds brown sugar 1 pint vinegar
2 tablespoonfuls cinnamon 1 tablespoonful cloves
2 tablespoonfuls allspice

Boil 10 minutes, add 5 quarts cranberries and cook slowly 1 or 2 hours. One quart cranberries equals 1 pound.

V. F. BEALS.

Nut Jelly.

One-half package Knox gelatine dissolved in scant $\frac{1}{2}$ cup boiling water. Strawberry flavoring. Set aside to harden. Whip 1 pint cream and $\frac{1}{2}$ cup sugar, Beat white of 1 egg and stir into whipped cream and jelly. Add 1 cup chopped nuts. Serve in sherbet glasses with preserved cherries.

MRS. ANNETTE LAWSON GRAY.

Pink coloring for fancy desserts in each package of Knox Gelatine.

Lemon Jelly.

Into 1 quart Knox's lemon jelly, nearly set, slice 1 or 2 bananas, add sliced figs and English walnuts. Serve with powdered sugar and whipped cream.

N. A. LETTENY.

Tomato And Olive Jelly.

Cook $\frac{1}{2}$ can tomatoes for ten minutes, add pinch soda, $\frac{1}{2}$ teaspoonful salt and rub through sieve. Pour over it $\frac{1}{2}$ package Knox gelatine which has been dissolved in $\frac{1}{2}$ cup boiling water, orange flavoring, add small jar olives cut finely. Put in moulds, when congealed serve on lettuce leaves with mayonnaise dressing.

DRESSING.

2 egg whites	Pinch red pepper
1 teaspoonful sugar	$\frac{1}{2}$ teaspoonful mustard
$\frac{3}{4}$ teaspoonful salt	

Beat slightly, add $\frac{1}{2}$ teaspoonful olive oil, alternate, little vinegar, then oil and continue until thick as cream. Use egg eater.

MRS. ANNETTE LAWSON GRAY.

Pineapple Trifle.

One pint Knox orange jelly, $\frac{1}{2}$ can grated pineapple, $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ pint heavy cream whipped stiff. Cook pineapple with sugar 5 minutes, cool. When jelly is almost set, stir into it pineapple (cold) and whipped cream. Set on ice until ready to serve in mould.

By permission, NELLIE A. LETTENY.

Strawberry Sherbet.

Juice, 2 boxes strawberries	11 cups water
5 cups sugar	White of egg.

MRS. ANNETTE LAWSON GRAY.

Lemon Sherbet.

Juice of 6 lemons

5 cups sugar

8 cups water

White of egg

Same for pineapple as lemon only use two 10 cent pineapples.

MRS. ANNETTE LAWSON GRAY.

Orange Sherbet.

Juice of 6 oranges, $1\frac{1}{2}$ cups sugar (if tart add more), 3 cups water. Beat white of an egg to stiff froth, and when partly churned add to sherbet.

MRS. ANNETTE LAWSON GRAY.

Orange Milk Sherbet.

2 pints milk

Juice 2 oranges

Juice 1 lemon

2 cups sugar

Whites 2 eggs

Freeze milk, $\frac{1}{2}$ sugar and $\frac{1}{2}$ eggs, (whipped stiff) just a little, add fruit juice and balance of sugar and eggs, freeze solid. Light cream may be used with milk, keeping quantity the same. The same recipe with lemon is just 2 lemons with other ingredients.

By permission, NELLIE A. LETTENY.

Lemon Milk Sherbet.

1 quart milk

2 cups sugar

2 lemons

Stand empty can in freezer and pack in ice and salt. Into can put 1 cup sugar, juice of 2 lemons, another cup sugar and on top pour 1 quart milk. Don't stir or ingredients might curdle. If you have a little cream all the better. Cover and freeze stiff. By permission, NELLIE A. LETTENY.

One-half gallon of jelly in each package of Knox Gelatine

Ice Cream.

2 eggs $\frac{1}{2}$ cup sugar
1 can Rose condensed milk $\frac{1}{2}$ pint cream whipped
3 cups milk 1 tablespoonful vanilla
Mix, strain and freeze. This quantity will make 2 quarts.

V. F. BEALS.

Strawberry Custard Ice Cream.

2 quarts milk 1 can Rose condensed milk
4 eggs 3 cups sugar
1 tablespoonful vanilla 1 box strawberries
2 tablespoonfuls flour

Into 2 quarts boiling milk put $1\frac{1}{2}$ cups sugar mixed previously with 2 tablespoonfuls flour and $\frac{1}{2}$ cup cold milk. Stir well and cook 20 minutes, stirring frequently. Add 4 well beaten eggs and can Rose milk. Cook a little and strain into freezer. Flavor when cool. Mash berries and stand in $1\frac{1}{2}$ cups sugar 1 hour. Strain and add to cream when $\frac{1}{2}$ frozen. Makes a gallon.

NELLIE A. LETTENY.

CANDIES.

"A little taffy now and then
Is relished by the best of men."

Brown Sugar Candy.

3 cups light brown sugar 1 cup white sugar
1 cup cold water Pinch baking powder.

Mix together and cook without stirring about 7 minutes or test by dropping teaspoonful in cup cold water. When done it will form a soft ball when stirred by finger. Set aside until nearly luke warm, add vanilla and chopped walnuts. Beat rapidly and when it thickens pour on platter and cut in squares. A cheap but delicious candy. EMMA MARCO.

Pralines.

1 $\frac{7}{8}$ cups powdered sugar 1 cup maple syrup
1 $\frac{1}{2}$ cup cream 1 $\frac{1}{2}$ cups walnuts cut in pieces

Boil sugar, syrup and cream until when tried in cold water will form a soft ball. Then beat until creamy, add nuts and drop from spoon on waxed paper.

MRS. HAROLD PAGE.

Divinity Fudge.

3 cups sugar 1 $\frac{1}{2}$ cup water
1 $\frac{1}{2}$ cup Karo syrup

Cook until it forms a soft ball when tried in cold water, add vanilla then beat whites of 2 eggs in the syrup, put in buttered tin to cool. HETTY RAWDING.

Knox Gelatine is guaranteed to please or money back.

Marshmallow Fudge.

2 cups sugar *butter* 1 cup milk
 2 tablespoonfuls cocoa, *size* ½ pound marshmallows
 walnut

Let boil 3 minutes, then take off fire, but keep warm while you stir in the marshmallows, stir until it begins to thicken then pour in buttered pan, cut off in squares before cool.

MAMIE N. WALKER.

Peanut Butter Fudge.

2 cups sugar ⅔ cup milk
 4 tablespoonfuls peanut butter Pinch salt
 1 teaspoonful vanilla

Put salt, sugar and milk into sauce pan and let boil about 5 minutes; remove from stove, then add peanut butter and vanilla, and beat until it creams. Pour into buttered pan, cool a little and then score for cutting into squares

JESSIE M. MACCARTNEY.

This is fine, for I have tried it many times.

Walnut Fudge.

2 cups sugar 4 tablespoonfuls cocoa
 1 teaspoonful butter *½ cup milk*

Let boil 15 minutes, add 1 teaspoonful vanilla, ½ cup chopped walnuts.

CATHERINE A. PORTER.

Walnut Creams.

White of 1 egg 1 teaspoonful water

Confectionery sugar to make thick. Flavor with vanilla, make into little balls putting walnut on each. Lay on waxed paper and set where it is cool.

MRS. F. H. L.

Simply add water and sugar to the Knox Acidulated package.

Chocolate Caramels.

4 tablespoonfuls butter 2 cups molasses
1 cup brown sugar $\frac{1}{3}$ cup milk

Bring to boiling point, add $4\frac{1}{2}$ squares chocolate, stir constantly until chocolate is melted, add 2 teaspoonfuls vanilla, turn in pan and cut in squares when cool.

MRS. HAROLD PAGE.

Sour Milk Candy.

3 cups light brown sugar 1 cup sour cream
Butter size of walnut

Boil together until it will form a ball in cold water. Remove from stove and add cup of chopped walnuts or peanuts and 1 teaspoonful lemon or vanilla. Beat until creamy and pour into well buttered pan. MRS. FRANK GLIDDEN.

Nut Cream Candy.

3 cups light brown sugar 1 cup milk
Butter size of walnut $\frac{1}{2}$ cup chopped walnuts
1 teaspoonful vanilla

Mix sugar, milk and butter and boil until it makes a soft ball in water. Add walnuts and vanilla, beat until stiff, pour in buttered pan. PAULINE R. KNIFFEN.

Cough Syrup.

Dissolve $\frac{1}{4}$ pound gum arabic in $\frac{1}{2}$ pint boiling water, add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup strained honey, 2 tablespoonfuls lemon juice. Steep 10 minutes. Add water to make thin syrup. Bottle. Dose, tablespoonful every 30 minutes. A pleasing and effective remedy. ANNIE C. ELLIS.

Chafing Dish Recipes.

Shrimp Wiggle.

1½ cups milk let come to a boil. Stir in 2 tablespoonfuls flour mixed with cold milk, then add 1 can shrimps, heat in another dish 1 can peas. Serve together on crackers.

EDITH M. STEEVES.

Wood Cock.

Two cups tomatoes, well stewed and seasoned with pepper, salt, butter, a little onion juice and red pepper improves it, also a little sugar. When ready add yolks of 3 eggs well beaten, and just before serving add beaten whites. Serve on toast or crackers.

MRS. A. H. THOMASSON.

Welsh Rarebit.

1 cup hot milk	¼ pound cheese
½ teaspoonful salt	¼ teaspoonful mustard
1 teaspoonful flour	1 teaspoonful butter
1 egg	Paprika or cayenne

Put milk to heat. Mix cheese (cut into bits), flour, mustard, salt, paprika and egg (well beaten) in blazer, add milk when hot gradually, stirring constantly. Cook until smooth and creamy. Milk should be added slowly.

A. E. CRANKSHAW.

A Knox Gelatine dessert or salad is attractive and appetizing.

Welsh Rarebit.

One half pound cheese cut in small pieces, 2 eggs, $\frac{3}{4}$ cup milk, small piece butter, 1 teaspoonful mustard, pinch of cayenne and salt. Cook in chafing dish until smooth and thick.

NELLIE MURTFELDT.

Rinkey Ditty.

Melt 1 tablespoonful butter in chafing dish or double boiler, add 1 tablespoonful flour. When smooth add 1 cup warm milk and stir until smooth then add $\frac{3}{4}$ pound cheese cut up in small pieces. Add one can Campbells tomato soup, 1 beaten egg, salt and dash cayenne pepper. Serve on Uneeda biscuit.

ANNIE C. ELLIS.

Rinktum Ditty.

Melt 2 tablespoonfuls butter in chafing dish, add 2 cups cheese cut fine. When melted add 1 cup tomato, $\frac{1}{4}$ teaspoonful soda, paprika, Worcestershire sauce, salt and pepper to taste. Then add 1 egg beaten and serve hot on crackers.

MRS. FANNIE MACLEAN.

SPECIAL.**Cheese Fondu.**

1 cup milk

1 cup fresh bread crumbs

1 egg

1 cup cheese cut in small pieces

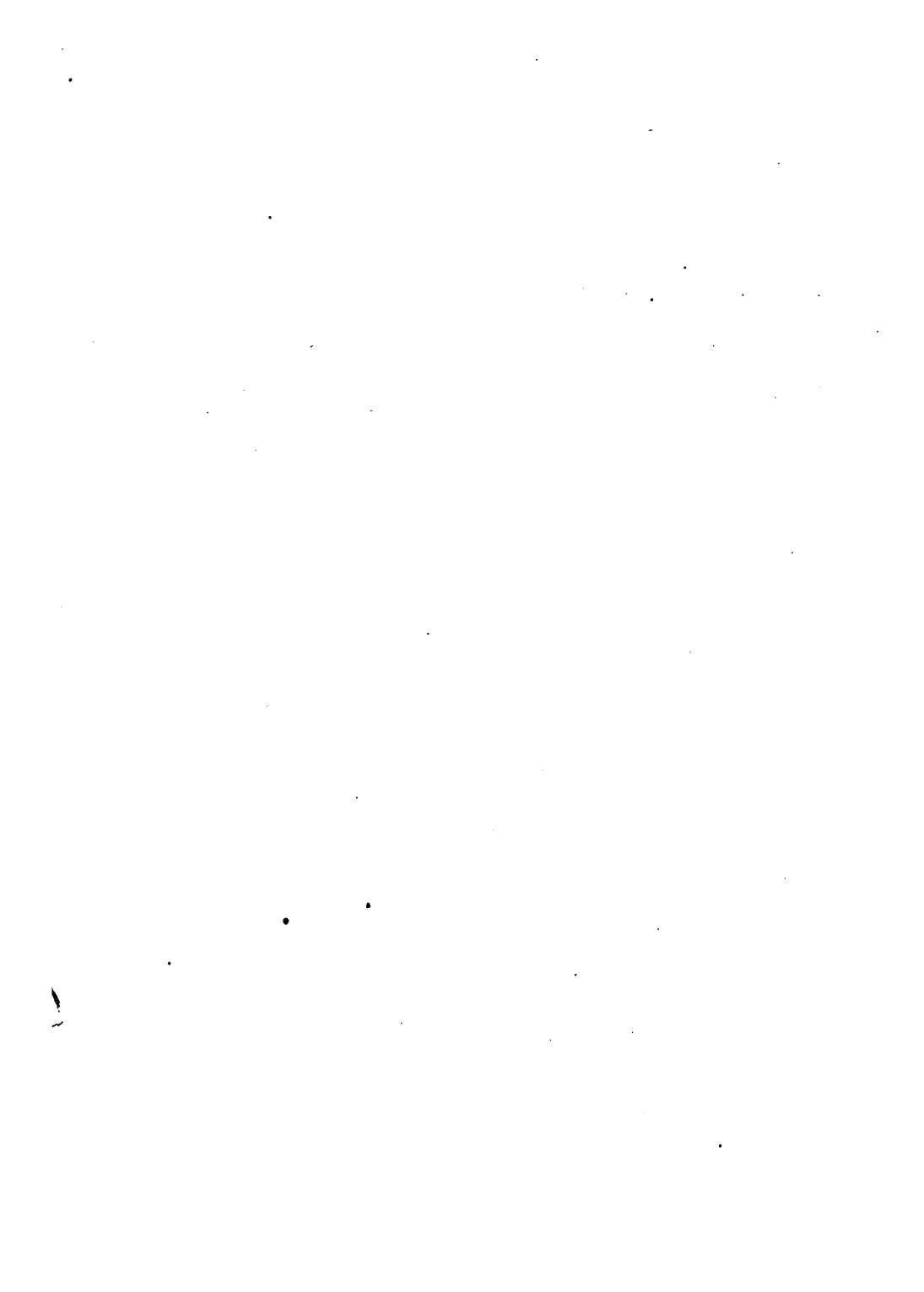
Salt

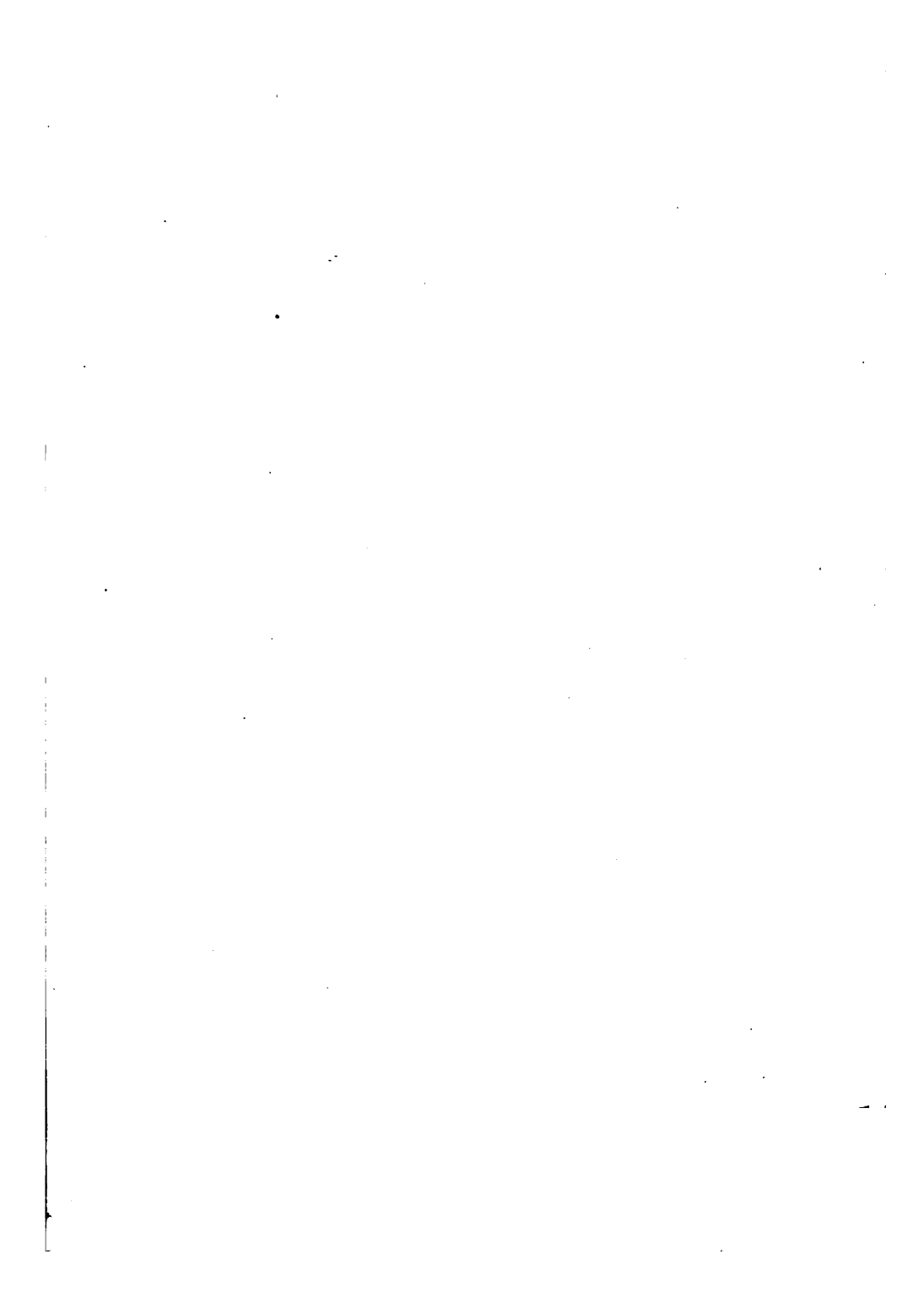
Paprika

Put cheese and bread crumbs in baking dish in layers, with pieces of butter, salt and paprika on each layer. Pour over milk and egg and stir a very little. Bake $\frac{1}{2}$ hour.

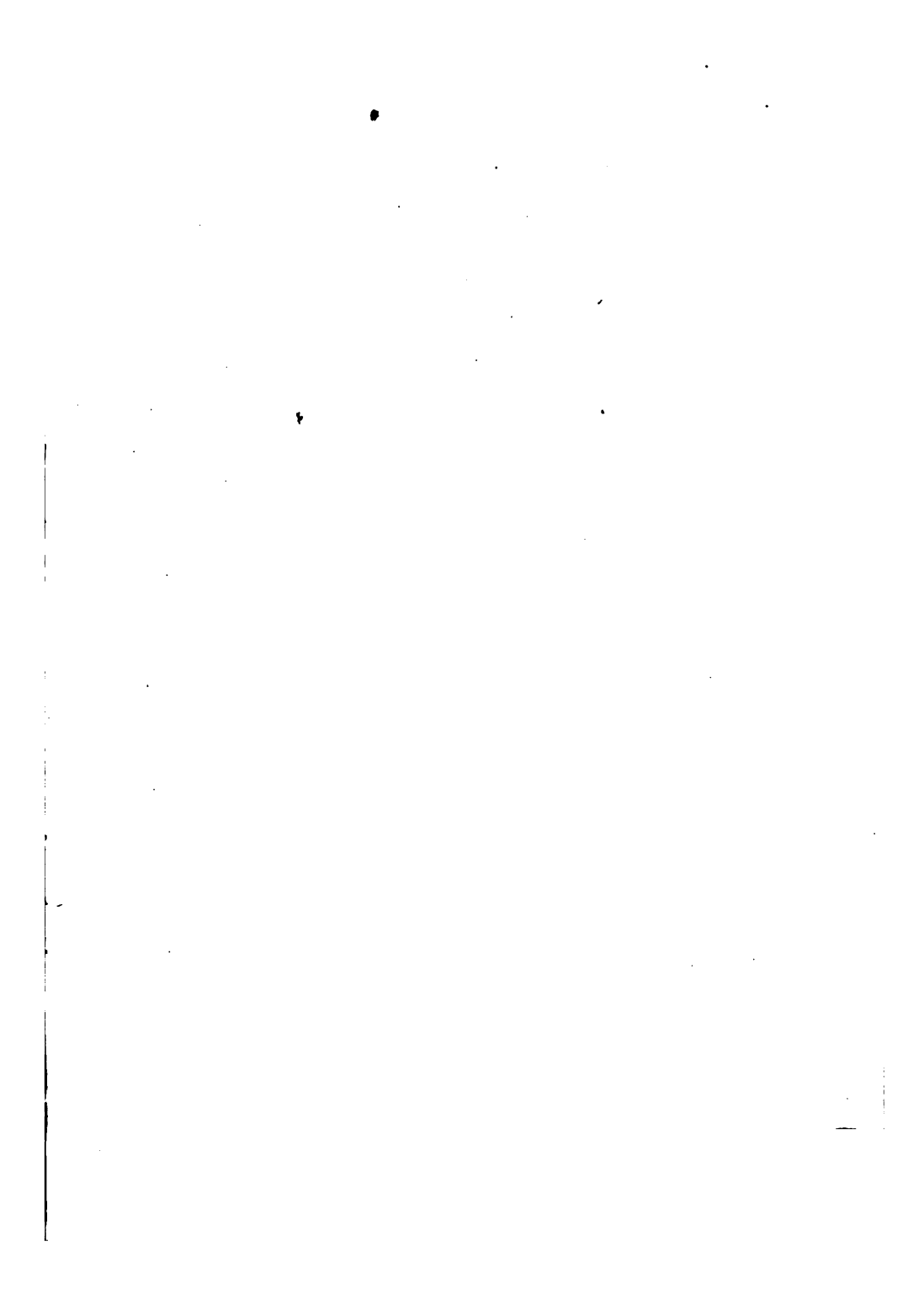
MRS. A. E. CRANKSHAW.

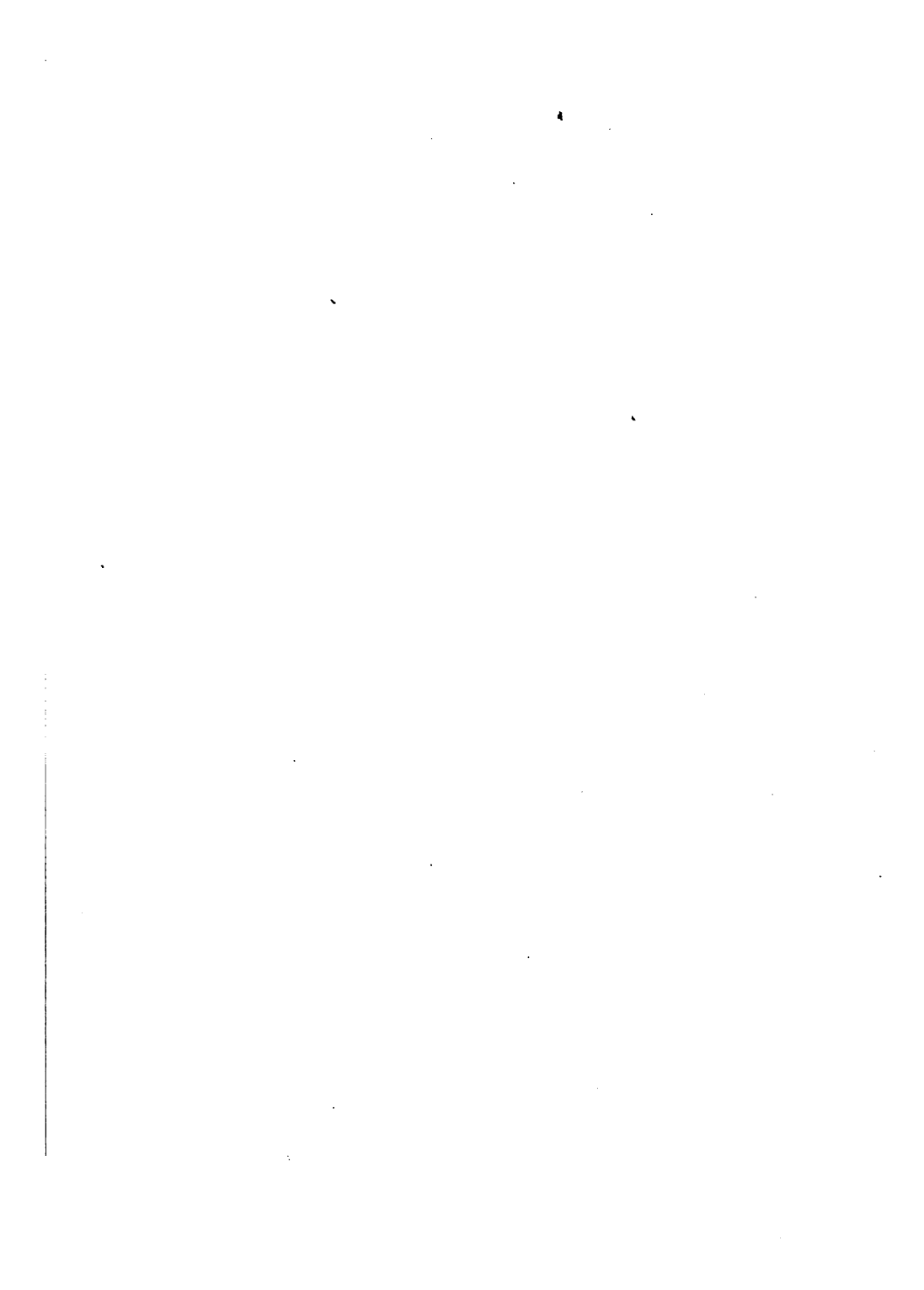
Additional Recipes.











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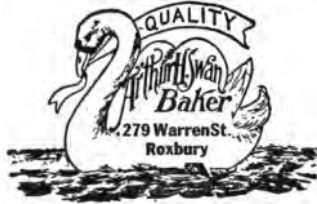
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